





Professional chocolate tempering machine
Futura EX is a new version of the chocolate
tempering machine with removable screw pump
and digital control panel. This tempering machine
is differentiated on the market by a new patented
system that allows the tempering screw pump to be
removed in just a few minutes.

The advantages of using this new chocolate tempering machine are innumerable: most notable of all, the possibility of inserting hazelnut grains, cocoa grue and any other product into the chocolate to allow chocolate flavouring.

In the case of special processes, the chocolate tempering machine is able to maintain crystallisation even at much lower tempering temperatures than usual. Versatility of use and economy of operation. Volumetric dosing unit with foot pedal for chocolate flow control. Low-voltage heated vibrating table.

SELMI chocolate machinery

www.selmi-group.it info@selmi-group.it Tel: +39 0172 479 273 Fax: +39 0172 477 814 Via Langhe 25, 12042 Pollenzo (CN)



Mechanical characteristics

Overall dimensions [mm] (LxWxH) 500x1000x1560

Empty weight [kg] 190

Material in contact with food inox AISI 304 L

Gaskets PTFE

Tank capacity [kg] 35

No. of pivoting wheels 4

Cooling system characteristics

Cooling group[Fr/h] 2200Refrigerant gasR452ARefrigerant gas quantity[g] 600Coolant[l] 4,270% water, 30% phosphate-free glycol

Electrical characteristics

Total installed power [kW] 2,5
Supply voltage [VAC] 400 / 220
Number of phases 1*/3
Frequency [Hz] 50 / 60
Auxiliary voltage [Vdc] +24
Enclosure degree of protection IP65
Connection type: industrial plug 16A - 5 poles

Process features

Tank reducer ratio 1:60

Maximum mixer revolutions [rpm] 23

Hourly production [kg/h] 170

