



Professional chocolate tempering machine  
 Plus 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.

Among its features:  
 Versatility of use and economy of operation.  
 Volumetric dosing unit, foot pedal for controlling the flow of chocolate.  
 Heated low-voltage vibrating table.

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

**Mechanical characteristics**

Overall dimensions	[mm] (LxWxH) 500x1000x1470
Empty weight	[kg] 168
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 24
No. of pivoting wheels	4

**Cooling system characteristics**

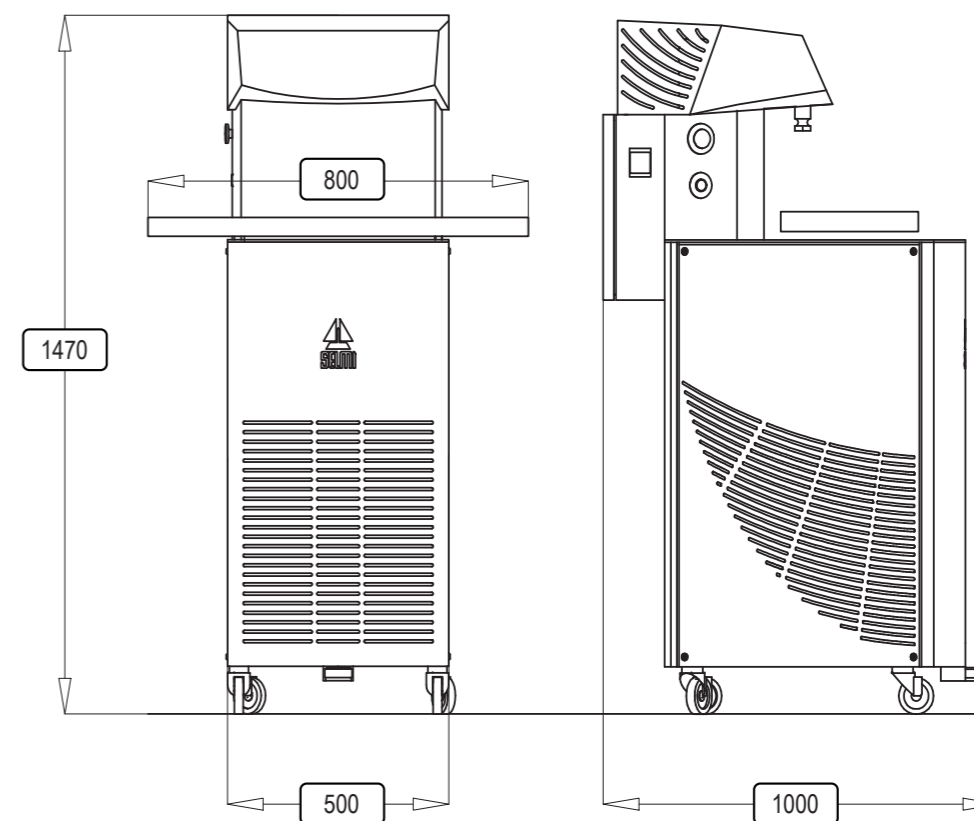
Cooling group	[Fr/h] 1100
Refrigerant gas	R452A
Refrigerant gas quantity	[g] 410
Coolant	[l] 2,5
70% water, 30% phosphate-free glycol	

**Electrical characteristics**

Total installed power	[kW] 1,6
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] 90



\* optional  
 These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.