



Professional chocolate tempering machine
 New version with removable screw pump of the Top Ex continuous chocolate tempering machine with digital control panel.
 This machine stands out on the market of continuous chocolate tempering machines thanks to 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 gruè and any other product into the chocolate to allow chocolate flavouring.

This tempering machine was designed to best meet the needs of the medium to large workshop and is an excellent union of versatility and low running costs.

Volumetric dispenser with pedal to control the flow of chocolate.
 Low voltage heated vibrating table.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 600x1100x1565
Empty weight	[kg] 224
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 60
No. of pivoting wheels	4 braked

Cooling system characteristics

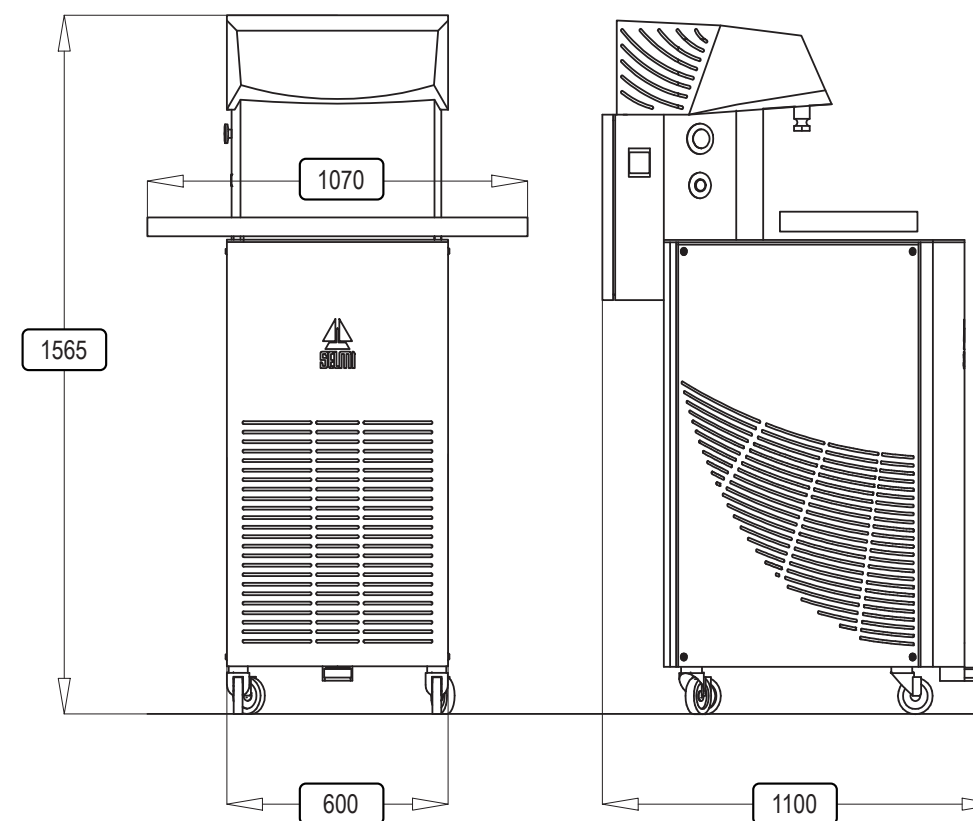
Cooling group	[Fr/h] 3000
Refrigerant gas	R452A
Refrigerant gas quantity	[g] 860
Coolant	[l] 4,2
70% water, 30% phosphate-free glycol	

Electrical characteristics

Total installed power	[kW] 3,5
Supply voltage	[VAC] 400 / 220
Number of phases	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	1:70
Maximum mixer revolutions	[rpm] 20
Hourly production	[kg/h] 200



* 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.