

T-8

Tempering Machine

Tempering Cycle Maintained Throughout the Day!



DIMENSIONS: 14.5"x18"x41"



TANK CAPACITY: 20lb



POWER: 0.7 kw



Easy to operate, the T-8 Tempering Machine is a Chocolatier and Pastry Chef's Best Friend ! Used in the finest pastry shops, ice cream parlors and food service establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus producing an end product of exceptional quality.

TECHNICAL CHARACTERISTICS:

- Programmable pedal doser
- Heated chocolate tank and with thermostat
- Double heating circuit tank and Archimedean screw
- Backflow to discharge chocolate
- Removable Archimedean screw for cleaning and change chocolate
- Temperature control thermostat high precision
- Refrigerating unit with air cooling system
- Heated vibrating table chocolate
- Volt 400 - Hz 50 - KW 0.7 Three-phase