

TEMPERING MACHINE T5

THE SMALLEST DESK TEMPERING MACHINE IN CONTINUOUS

Easy to operate, the T5 Tempering Machine is of fundamental help in pastry shops, ice cream parlors and HORECA establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus an end product of exceptional quality.



TECHNICAL CHARACTERISTICS:

- Tank capacity Kg. 5
- Heated chocolate tank with thermostat
- Double heating circuit tank and Archimedean screw
- Removable Archimedean screw for cleaning and change chocolate.
- Backflow to discharge the chocolate
- Temperature control thermostat high precision.
- Refrigeration unit with air cooling system.
- Volt 230 – Hz 60 – KW 0,4 Single-phase -1,2 Amp
- Dimensions: mm 480 x 450 x h. 390
- Net weight: **kg 37**

OPTIONAL:

- VIBRATING TABLE

Dimensions cm.38,8 x 29,8 x h.12,6

