

Tempering machines



chocolate tempering machine

Model: TurboNormix 150, 300

Turbo multi-zone tempering machine is used for tempering in a thin layer of glaze, chocolate, creams due to the formation of stable β -crystals of cocoa butter. The machine has the ability to process masses with solid inclusions.



FEATURES

- Multi-zone tempering system provides efficient heat exchange and the formation of stable cocoa butter β -crystals
- Measurement of inlet and outlet temperatures in each zone
- PLC control panel, accurate correction program temperatures



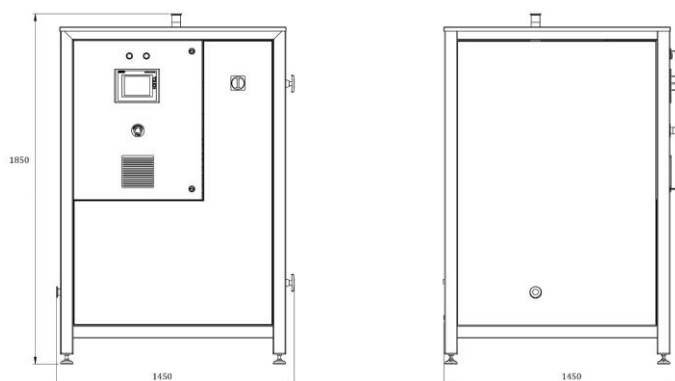
Constant viscosity glaze

The glaze, after passing through the machine, has a constant viscosity, gives a perfectly glossy surface when cured and becomes stable (the glazed product does not melt in the hands)



Temperature control

The machines have 3 or 4 zones of thermal effects on the product, which is carried out by separating the heating and cooling circuits. At the entrance and exit of each zone, the temperature is measured and corrected.



Model: TurboNormix	150	300
Lenght, A mm	1450	1450
Width, B mm	1450	1450
Height, C mm	1850	1850
Productivity, kg / h	150	300
Installed power, kW	9	11

Chocolate tempering machine

Model: KOTM 100, 200, 300

Fantastic unbeatable price, universal use, stirrer with Teflon scrapers

Double-jacket stainless steel tempering machine for chocolate production. Mixing and heating are electric, inside the boiler there is a stirrer with Teflon blades that scrapes the sides of the boiler. The tempering machine is manufactured in 3 different volumes, 100, 200 and 300l.



Volume 100 l (max. fill 70 l)

- Dimensions 500x550 mm
- Max. overpressure 0.5 bar
- Electrical heating 12 kW
- Stainless steel material 1.4301
- Rotary speed 44 rpm (engine power 0.37 kW)
- Weight 75 kg



Water level and pressure gauge included

Also included are the water level in the intercooler and a pressure gauge with a safety valve.

Volume 200l (max. fill 170l):

- Dimensions 700x550 mm
- Max. overpressure 0.5 bar
- Electric heating 18 kW
- Rotary speed 44 rpm (engine power 0.37 kW)
- Weight 110 kg
- STOP button – turns off the entire machine

Volume 300l (max. 250l)

- Dimensions 810x600 mm
- Electric heating 24 kW
- Rotary speed 44 rpm (engine power 0.75 kW)
- Mobile wheels with brake



Chocolate tempering machine

Model: ICCT 12, 24

Processing of chocolate with extreme ease

ICCT is the line of chocolate tempering machines with tank capacity 12 kg and 24 kg. The tempering machines are ideal for processing chocolate with extreme ease. The chocolate tempering machine 24 is recommended for pastry shops and chocolatiers.



Can keep the melted chocolate through night

The chocolate tempering machine is equipped with an electronic pedal to dispense the correct amount of chocolate into the moulds, standby mode for keeping the chocolate melted through the night, auger conveyor release, reverse direction of the auger conveyor for optimal emptying of the machine, assisted shutdown in order to stop the tempering machine correctly and the ability to save programs for each type of chocolate.



Optional enrobing belts for pralines:

A vibrating table can be added to both machines while enrobing belts are available for ICCT 24 for pastries and pralines. The tempering machine ICCT 24 is constructed with a stainless steel structure and auger conveyor and is easy to use and program, thanks to Touch Screen technology, ensuring quick setting of the operations using the display's intuitive icons.

Optional accessories:

- Enrobing belt
- Enrobing belt for truffles
- Heated vibrating table

