

## TEMPERING MACHINE T5

### *THE SMALLEST DESK TEMPERING MACHINE IN CONTINUOS*

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.
- Refrigerating until 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

