



- The only equipment that allows perfect homogenization and tempering of the product, ensuring flawless and brightness.



1. Versatility:

Equipment designed to perform 4 simultaneously tasks: Melting the chocolate, tempering, dosing and bubble suppression through automatic vibration.

2. Product Quality:

Allows a precise control of the melting temperature for each type of product, milk chocolate, bittersweet etc, ensuring a perfect homogenization.

3. Anti Clogging Dosage Control:

Ergonomic pedal for chocolate flow interruption, safety system to prevent chocolate solidification inside the equipment while dosing.

4. High Production:

Production of tempered chocolate up to 20 kg.

5. Easy to Operate:

Real temperatures programmed with separated displays facilitate tempering operation control.

6. Vibration Desk:

Air bubble suppression from the molds, already included in the equipment.

**Technical Information may change without previous advice.*

***Production of the equipment depends on climatic conditions and locations where installation of the machine is located.*



Model	Chocomachine
Electrical Installation	220V
Consumption of electricity	2,8 kW
Dimensions (WHL)	650 x 1630 x 1150 mm 25.59 x 64.17 x 45.28 in
Net Weight	140 Kg
Production Capacity	20 Kg
Condensation	Air