



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,5
<b>net weight (Kg)</b>	19
<b>gross weight (Kg)</b>	28
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	410
<b>height (mm)</b>	350

#### PROFESSIONAL DESCRIPTION

##### Benchtop chocolate tempering machine, air cooling:

- **AISI 304 stainless steel** structure,
- capacity : **2.5 kg of chocolate maximum per cycle**
- ideal for **tempering small quantities of chocolate**
- Once the product has melted and the chocolate chips have been added, the **cooling system with fans** allows the **tempering temperature to be added** .
- **Frontal Product Unloading and Emptying**
- ideal solution for those who want **to take their first steps in the world of chocolate tempering** .

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF472-000100</b>	Chocolate tempering machine with 2.5 kg maximum tank per cycle, air cooling, front product unloading, V 230/1, Kw 0.5, dimensions cm 40x41x35h	<b>€ 2.219,42</b> VAT excluded Shipping to be calculated Delivery from 8 to 15 days

