

## TECNOSERVICE'21 srl

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| TECHNICAL CARD            |          |  |  |  |
|---------------------------|----------|--|--|--|
| power supply              | Monofase |  |  |  |
| Volts                     | V 230/1  |  |  |  |
| frequency (Hz)            | 50       |  |  |  |
| motor power capacity (Kw) | 0,5      |  |  |  |
| net weight (Kg)           | 19       |  |  |  |
| gross weight (Kg)         | 28       |  |  |  |
| breadth (mm)              | 400      |  |  |  |
| depth (mm)                | 410      |  |  |  |
| height (mm)               | 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
- $\circ$  ideal solution for those who want to take their first steps in the world of chocolate tempering .

## CE MARK MADE IN ITALY

|               |  | <b>Delivery</b> from 8 to 15 days                 |
|---------------|--|---|
| TCF472-000100 | 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 | € 2.219,42  VAT escluded  Shipping to be calculed |
| CODE          | DESCRIPTION  | PRICE/DELIVERY                                    |
|               |  |   |