

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF473-000100	Continuous chocolate tempering machine with 5.00 lt TANK - Heated and thermostatically controlled, REVERSE for chocolate unloading, cold air cooling, V 230/1, Kw 0.4, dimensions 48x45x39h cm	€ 4.583,37 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

5.00 liter continuous chocolate tempering machine, cold air cooling:

- Stainless Steel Construction
- Heated and thermostated chocolate tub
- Double heating circuit for tank and screw
- Programmable on and off
- Removable auger for a quick change of chocolate and simple cleaning of the machine
- Reversal for chocolate unloading at the end of the job
- **High precision** temperature control **thermostats**
- Refrigeration unit for **forced cold air cooling**

CE mark MADE IN ITALY

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,4	
net weight (Kg)	19	
gross weight (Kg)	28	
breadth (mm)	480	
depth (mm)	450	
height (mm)	390	
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