

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF472-000100	Chocolate tempering machine with tank of 2.5 kg maximum per cycle, air cooling, front product unloading, V 230/1, Kw 0.5, dimensions 40x41x35h cm	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

Countertop 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 you to **add the tempering temperature** .
- Front Unloading and Emptying of the Product
- \circ ideal solution for those who want to take their first steps in the world of chocolate tempering .

CE MARK MADE IN ITALY

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	