



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
- 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