



TECNOSERVICE'21 srl

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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	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

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