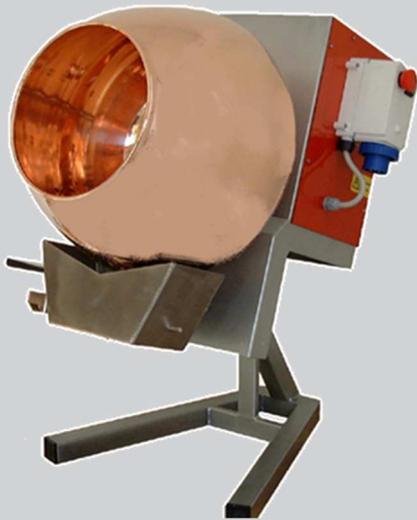




## PRALINES TURBINES TP 300/400/450

### TP 300 - 400



For the preparation of almonds,  
hazelnuts, peanuts  
CAMELIZED or CHOCOLATED

### TP 450

*(With ventilation)*

CAPACITY from 8 to 20 kg



# PRALINES TURBINES TP 300/400/450

## PRODUCTION

8/20 kg of caramelized almonds in 1h15/1h30

## CHARACTERISTICS

Tension : 230 v  
Power : 300/400 w  
Gas heating (Butane or Propane)  
Burner equipped with an electronic ignition and a valve of security

Dimensions :	<b>TP 300</b>	<b>TP 400*</b>
Machine : L x P x h	62 x 50 x 66	77 x 55 x 115
Tank: Diam x P	42 x 36	52 x 36
Weight :	35 Kg	58 Kg
	<i>* TP 450 (TP 400 + VENTILATION)</i>	



### Receipt for the Preparation of CAMELISED Almonds, Hazelnuts or Peanuts

Introduce into the tank (8 kg): 3 kg of sugar, 5 kg of Almonds or hazelnuts or peanuts  
Maintain the turbine stopped until the fusion of sugar.  
Put in function the engine until the whole is well mixed.  
Quickly extend the product with a spatula and to cut of pieces.

### Receipt for Almonds. Hazel nuts or peanuts PRALINES

Introduce into the tank (8 kg): 3 kg of sugar, 1 litter of water, 4 kg of almonds or hazel nuts or peanuts  
Start the turbine, light the burner,  
Let evaporate all water, the product will pass in phase of sanding, then caramelization-dressing.  
From time to time, separate the glued almonds

### Receipt for CHOCOLATE Almonds or Hazelnuts

Ingredients (8kg): 1.5 kg of sugar  
2.5 kg of almond or raw hazelnuts (with skins) 25 G of butter  
1 kg of melted chocolate molten 75 G molten cocoa butter  
500 g of cocoa powder

Put in the turbine the almonds or hazelnuts. In a copper saucepan make cook sugar with water at 117 °C. Put the sugar cooked on almonds or hazel nuts while letting turn the turbine in order to obtain a sanding, to light the burner, to let turn until coloring of sugar and roasting in heart of almonds, add butter. Let cool almonds and the turbine.

Put cold almonds or hazelnuts caramelized in the tank. Make turn the turbine, then add gradually, the mixture of the praline-flavored ice cream and the lacteous and chocolate, supervise and strip twin almonds.

Let turn to obtain a perfect and regular form, then add the chocolate mixed with the cocoa butter in order to obtain a more solid crust, add the cocoa powders in order to obtain the final aspect.

The characteristics given in the text and the illustrations in this document are not binding and can be modified