



**ENROBER TEMPERER - MOULDER**

**TEMPO 187/227/307**

**3 PHASES CONTINUOUS TEMPERING**  
(45 - 27 - 30 adjustable)



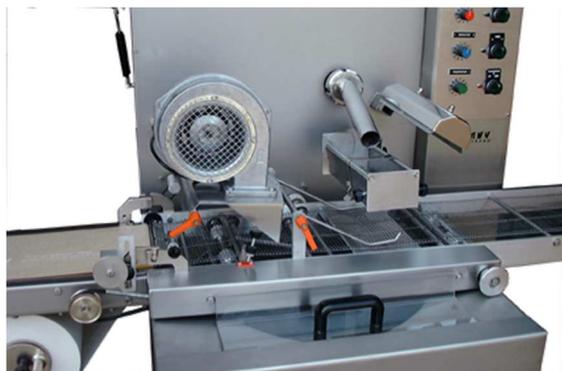
**Option : pneumatic dosing**



# ENROBER - TEMPERER - MOULDER

The enrobers **TEMPO 187 / 227 / 307** are equipped with a continuous automatic tempering system with a partial reheating of the crystals in order to avoid the risk of chocolate thickening, a cooling column and a cooling group. Simple to use, the **TEMPO** machines are the solution for average productions.

## TECHNICAL CHARACTERISTICS



Width:	750 mm / with conveyor: 1.6 m
Length:	720 mm
Height:	1600 mm
Weight:	150 kg / 165 Kg
Width of wire:	180 mm / 220 mm / 300 mm
Enrobing way:	From right to left
Speed of wire:	From 0.5 to 4 m/mn
Voltage:	230/400 v three-phase+ Neuter 50 Hz/60 Hz
Power:	4 KW

## MELTING

The melting tank has a capacity of 35 kg, and is equipped with a stirrer and a filtering grill on the bottom of the tank. The temperature is controlled by an electric regulator.

## TEMPERING

The chocolate passes several times through the Archimedean screw where it is cooled. When the enrobing temperature is achieved, it will be re-heated and maintained during the working process.

## ENROBING

The transport exists out of an entrée grill, on which the interiors can be placed, an enrobing grill, a utility for partial enrobing, an intensity-variable vibrating system and a detailer system with adaptable speed and adaptable positioning. The chocolate flows in a double curtain gutter, which is adjustable in height. The hatches are adjustable in order to control the thickness of the chocolate curtains. The ventilator is also adjustable in height and intensity, in order to get the excessive chocolate from your products. The conveyor has a variable working speed.

## MACHINE

Entirely made in stainless steel, the **TEMPO** enrobers are easy to maintain. The front, the back and the sides are open in order to have an easy access. The whole working space is heated and covered with a protection that can be opened. The stirrers are easy dismantable for cleaning. The **TEMPO** enrobers have a system that allows keeping the temperature in all the zones while a production break.

## EQUIPEMENTS

Enrobing conveyor with entry wire belt width 180 / 220 / 300 mm, half enrobing system and waste collect under the entry wire belt. Paper exit conveyor, length 0.8 m / 1m / 1.2 m. Dismountable infrared. Control pedal for the conveyor and moulding process. Heat gun on support.

## OPTIONS

Heating dosing head, heating vibrating table. Transmoulder. Truffles conveyor.



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**OUR PASSION**