



TEMPERING - MOULDING MACHINE

mini **GOLD**



CAPACITY: 8 kg

CONTINUOUS 3-PHASE TEMPERING
(45° - 28° - 30° adjustable)

ADVANTAGES

- ⊕ Economical
- ⊕ Ultra-compact
- ⊕ Delayed start
- ⊕ Washable with water

Tempering machine with vibrating table

 **PRODUCTION**



Tempered chocolate: 18 kg/h



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FUNCTIONING

It is equipped with the 3-phase continuous tempering system with adjustment of the 3 settings (45° - 28° - 30°) which avoids any risk of thickening of the cover. Equipped with a conveyor assembly, it transforms into a real coater and with a vibrating table, into a moulder.

TEMPERING

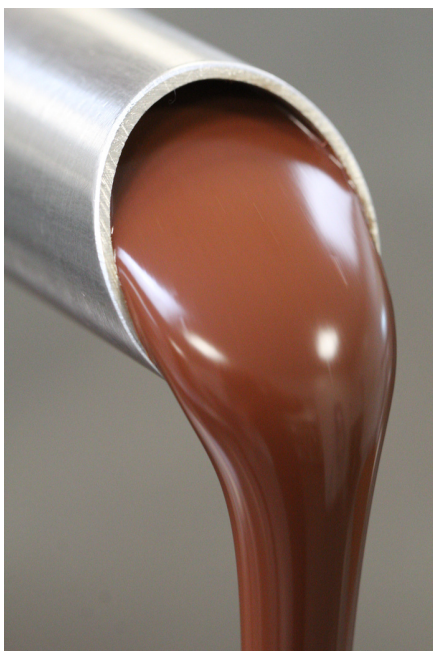
The machine is equipped with a refrigeration unit, a direct expansion exchanger, a tempering plate and the 3-phase tempering system. The controls are electromechanical with no electronics.

Ultra simple and quick cleaning with water.

MOULDING

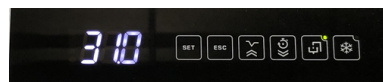
Vibrating table adaptable directly to the machine.

Programmable dosage with foot pedal.



TECHNICAL DATA

Capacity	8 kg
Tension	230V mono
Power	1500 W
Length	400 mm
Long. with vibrating table	420 mm
Depth	440 mm
Height	1130 mm
Weight	70 kg



Touch control panel

