

TEMPERING - COATING MACHINE

SILVER 24

CAPACITY: 24 kg

**CONTINUOUS 3-PHASE TEMPERATURE
(45° - 28° - 30° adjustable)**

ADVANTAGES

- + Mini price
- + Ultra-compact
- + Simplified use
- + Conveyor on wheels

Tempering machine



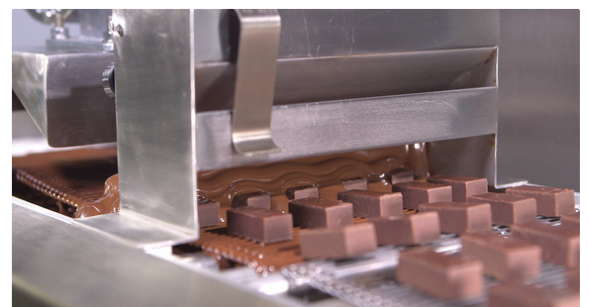
 **PRODUCTION**



Tempered chocolate: 45 kg/h



Coated chocolates: 70 kg/d



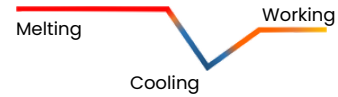
Enrober with CHOCOPLAK belt

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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 chocolate. Equipped with a conveyor assembly, it transforms into a real coater and with a vibrating table, into a moulder.



TEMPERING

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

MOULDING

Vibrating table adaptable directly to the machine. Programmable dosing with foot pedal.

Dosing head option with 2 nozzles plates.

COATING

The CK2 variable speed conveyor assembly includes:

Detachable entry belt, coating belt, variable tapping, pivoting tail cutter.

The chocolate flow has 2 sails and the fan is adjustable in height and flow.

Production of 40 to 50 products per pass.

The conveyor has a column for storing accessories

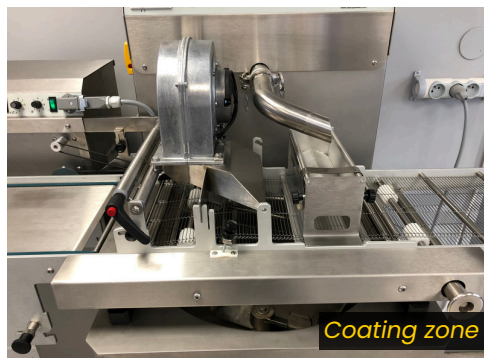
Options: Partial coating and bottoming.



Coating conveyor

TECHNICAL DATA

Capacity	24 kg
Tension	230V single
Power	2600 W
Width of belt	220 mm
High. coating	35 mm
Length	580 mm
Long. with vibrating table	900 mm
Long. with CHOCOPLAK	135 mm
Depth	680 mm
Height	1480 mm
Temperer weight	110 kg
Weight with conveyor	140 kg



Coating zone



CHOCOPLAK exit

CHOCOPLAK CONVEYOR

The weight driving the paper is supported on 2 toothed belts, the collection plate is already in place when the candies arrive, all you have to do is cut the paper and take the plate with the products.



Dosing head & Vibrating table