

FABRICANT:



MODEL :

ENROBER TEMPO 187/ 227 /307

TYPE OF TEMPERING

AUTOMATIC IN CONTINUOUS WITHOUT DECRYSTALLIZATION

Width of wire: 180 / 220 / 300 mm

<u>Exit conveyor</u>: Standard 187:0.80/227:1.20 m/

307 without

<u>Options</u>: Exit conveyor more long or cooling tunnel

SPECIFICATIONS	
TEMPERAGE	Type of tempering by batch: The chocolate melted in the tank is tempering by the passing through a screw without end which is cooled. Then it is warmed at the working temperature. During the working time the chocolate is maintained tempering to rewarm it in the tank without decrystallization, then it is just cooled in the screw to avoid the over crystallization.
AVANTAGES	TEMPERING SYSTEM: - The automatic tempering permit to obtain a great tempering without to have to make it manually. - The over crystallization is stopped by the maintain of the chocolate tempering. MACHINE - Mobile Machine: with 4 wheels - Easy dismantle of the enrobing and exit conveyor - Easy cleaning of the accessories - quickly Chocolate change (Exit by the enrobing tube and by the lock gate)
SPECIFICATIONS	 Double enrobing curtain adjustable Blower with adjustment Taping with adjustment Speed of conveyor with adjustment Detailer with height and way adjustment Total and partial Enrobing
CAPACITE	Capacity of tank: 35 kg Capacity of production: $15 < 30 \text{ kg}$ / hour depending the width of conveyor
ACCESSOIRES	Heating vibrating table Truffles System Cooling Tunnel TRANSPLEX Cooling Tunnel SBRT
PUISSANCE ELECTRIQUE	400 V TRI + N 20 Ampères Option : 220 V TRI + N / 220 V mono
DIMENSIONS POIDS	<u>Without conveyor</u> Weight 190 kg Length 800 X Width 650 X Height 1 400 mm <u>With conveyor</u> Length 800 X width 1 600 X Height 1 400 mm