



# CHOCOLATE TEMPERING MACHINE

Passion chocolate, bringing chocolate lovers together.

# CHOCOLATE TEMPERING MACHINE

SELMI ONE

Fast melting and tempering of chocolate. Compact size. Low voltage heated vibrating table. Easy cleaning of the machine. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Compact size.
- Ideal for bakers, ice cream parlours and restaurants.
- 220 V single phase connection available on request.
- Tempers 12 Kg of chocolate in 7 minutes.
- New construction concepts resulting in lower energy consumption.



## Selmi One

Tank Capacity (kg)	12
Hourly Production (kg)	55
Power Consumption	0.9kW, 3 phase, 5 poles
Cooling System (frigorie/h)	900
Dimensions (HxWxD)mm	1460 x 360 x 730

# CHOCOLATE TEMPERING MACHINE

## LEGEND

New version with digital control panel. Very versatile with low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. For coating applications this machine can be fitted with the R200 or R200 Truffle coating belt as well as permitting moulding by means of a chocolate injection plate.

- Compact size with the option of being equipped with all accessories.
- Ideal for chocolateries, patisseries, bakers and ice cream parlours.
- 220 V single phase connection available on request.
- Tempers 24 Kg of chocolate in 15 minutes.
- New construction concepts resulting in lower energy consumption.



### Legend

Tank Capacity (kg)	24
Hourly Production (kg)	90
Power Consumption	1.6kW, 3 phase, 5 poles
Cooling System (frigorie/h)	1100
Dimensions (HxWxD)mm	1460 x 500 x 770

# CHOCOLATE TEMPERING MACHINE

COLOR EX

Fast melting and tempering of chocolate. Compact size. Low voltage heated vibrating table. Easy cleaning of the machine thanks to the internal removable screw pump. The advantages of this machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa granules and any product to the chocolate to add aroma. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Compact size
- Ideal for bakers, ice cream parlours and restaurants
- 220 V single phase connection available on request
- Tempers 12 Kg of chocolate in 7 minutes
- New construction concepts



## Color EX

<i>Tank Capacity (kg)</i>	12
<i>Hourly Production (kg)</i>	55
<i>Power Consumption</i>	1kW, 3 phase, 5 poles
<i>Cooling System (frigorie/h)</i>	1100
<i>Dimensions (HxWxD)mm</i>	1460 x 360 x 730