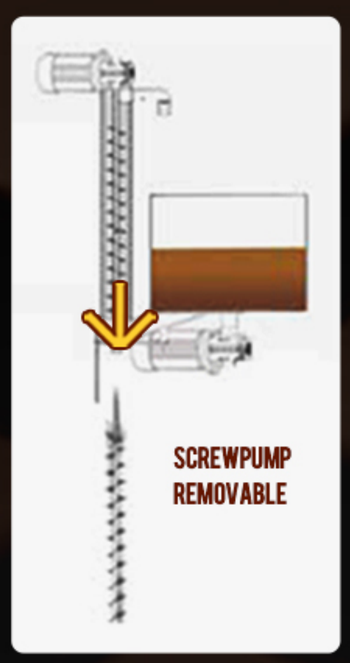
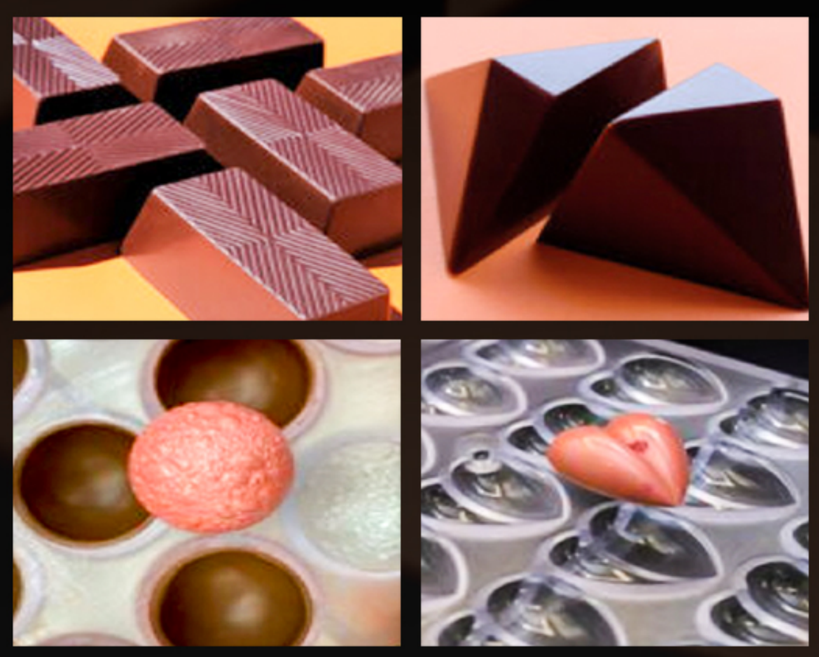
WORLD-CLASS CHOCOLATE TEMPERING MACHINE

Good tool for successful chocolate business

- High class quality
- Inclusive of heated vibrating table
- HYGIENE stainless steel design
- Easy removalble screw pump
- In 5 minutes for easy cleaning





Model	ColorEX	PlusEX	FuturaEX
Tank size	12 kg	24 kg	35 kg
Tempering capacity	12kg in 8 min	24kg in 15 min	35 kg in 15 min
Hourly production	55 kg	90 kg	170 kg
Machines	380 x 740 x 1460 mm	490 x 1000 x 1470 mm	500 x 1000 x 1550 mm
Target client	Bakeries, ice cream/gelato shops	Chocolatiers, patisseries, bakers/ice cream parlours	Medium-large workshop