

Premium Quality

CHOCOLATE TEMPERING & ENROBING MACHINE

- **With High Quality Chocolate Coating machine**
- **Stable Running**
- **Easy Operation**



Tempering machine

- With chocolate- flow stop pedal + castors
- Easy removing
- Hygiene stainless steel design
- 620W X 1000D X 1600H mm
- Tank capacity: 30 kg
- Voltage: 380V / 3PH / 50Hz, 2.5 kW



Enrobing Conveyor Belt

On Trolley, for easy moving

- Chocolate double flow
- Height adjustable blower
- Possibility to stop the loading grid
- Speed drive of the conveyor

Optional: heating vibrating table

MADE IN FRANCE



Please call us for details / ordering