

THE **SMALLEST** DESK TEMPERING MACHINE ON THE MARKET TODAY



DIMENSIONS: 19" x 18" x 15"



TANK CAPACITY: 11lb



POWER: 0,4 kw

Easy to operate, the T5 Tempering Machine is of fundamental help in pastry shops, ice cream parlors and HORECA establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus an end product of exceptional quality.

TECHNICAL CHARACTERISTICS:

- Heated chocolate tank with thermostat
- Double heating circuit tank and Archimedean screw
- **Removable Archimedean screw for cleaning and change chocolate.**
- Backflow to discharge the chocolate
- Temperature control thermostat high precision.
- Refrigerating until with air cooling system.
- Volt 220 - Hz 60 - KW 0,4 Single-phase -1,2 Amp
- Net weight: 82lb

OPTIONAL:

- **VIBRATING TABLE** (Dimensions 15" x 12" x 5")

