

THE **SMALLEST** CONTINUOUS COUNTER TOP TEMPERING MACHINE



 DIMENSIONS: mm 480x450xh 390

 TANK CAPACITY: 5KG

 POWER: 0,7kw

Easy to operate, the T5 Tempering Machine is a Chocolatier and Pastry Chef's Best Friend ! Used in the finest pastry shops, ice cream parlors and food service establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus producing an end product of exceptional quality.

**TECHNICAL CHARACTERISTICS:**

- Heated chocolate tank with thermostat
- Double heating circuit tank and Archimedean screw
- **Removable Archimedean screw for easy cleaning and changing your chocolate.**
- Backflow to discharge the chocolate
- Temperature control thermostat high precision.
- Refrigerating until with air cooling system.
- Volt 208-230 - Hz 60 - Single-phase -0,7kw
- Net weight: kg 37



T5

TEMPERING MACHINE

**OPTIONAL:**

- **VIBRATING TABLE** (Dimensions cm.38,8 x 29,8 x h.12,6)