



Technical Specification

600210

Chocolate Tempering Machine

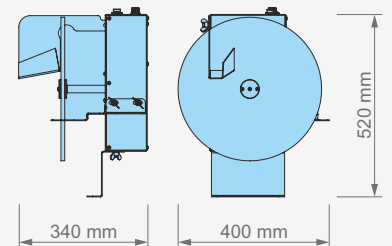
Our digital chocolate tempering machine is a specialized piece of equipment used in the process of tempering chocolate. Tempering is a critical step in chocolate preparation that involves carefully controlling the temperature of chocolate to ensure it has a glossy appearance, a smooth texture, and a crisp snap when it's set. Our Chocolate Tempering Machine features an advanced digital touchscreen interface, empowering you to set and maintain the ideal tempering temperature with ease.



Chocolate Wheel Tempering



600210



Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600210	CHW1-150 WHEEL TEMPERING	400 x 340 x 520 mm (h)	N/A	24 v	120 W	7,50 kg	N/A	N/A