



Technical Specification

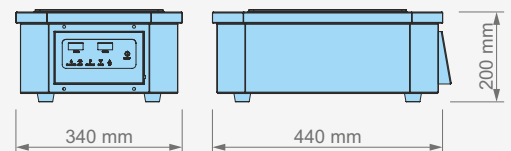
600110

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 Tempering Machine GN 1/2 - 100



Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600110	CH2-100 CHOCOLATE TEMPERING MACHINE	440 x 340 x 200 mm (h)	0-60°C	230 v	800 W	8,00 kg	6,00 l	5,00 kg