



Technical Specification

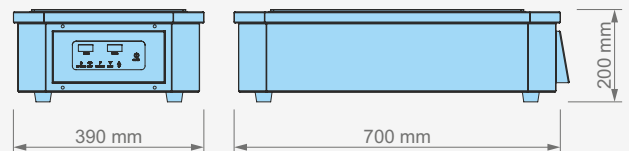
600120

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 1/1 - 100



Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600120	CH1-100 CHOCOLATE TEMPERING MACHINE	700 x 390 x 200 mm (h)	0-60°C	230 v	1200 W	12,00 kg	13,00 l	12,00 kg