

## TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF472-000100	Chocolate tempering machine with tank of 2.5 kg maximum per cycle, air cooling, front product unloading, V 230/1, Kw 0.5, dimensions 40x41x35h cm	<b>€ 2.161,85</b> VAT escluded  Shipping to be calculed
		<b>Delivery</b> from 8 to 15 days

## PROFESSIONAL DESCRIPTION

## Countertop chocolate tempering machine, air cooling:

- $\circ$  AISI 304 stainless steel structure,
- $\circ~$  capacity : 2.5 kg of chocolate maximum per cycle
- ideal for tempering small quantities of chocolate
- once the product has melted and the chocolate chips have been added, the **cooling system with fans** allows you to **add the tempering temperature** .
- $\circ~$  Front Unloading and Emptying of the Product
- $\circ\,$  ideal solution for those who want to take their first steps in the world of chocolate tempering .

## CE MARK MADE IN ITALY

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,5	
net weight (Kg)	19	
gross weight (Kg)	28	
breadth (mm)	400	
depth (mm)	410	
height (mm)	350	