

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|---------------|---|---|
| TCF473-000100 | Continuous chocolate tempering machine with 5.00 liter TANK - Heated and thermostatically controlled, REVERSE for chocolate unloading, cold air cooling, V 230/1, Kw 0.4, dimensions 48x45x39h cm | € 4.583,37 VAT escluded Shipping to be calculed Delivery from 8 to 15 days |

PROFESSIONAL DESCRIPTION

5.00 liter continuous chocolate tempering machine, cold air cooling:

- Stainless Steel Construction
- Heated and thermostated chocolate tub
- Double heating circuit for tank and screw
- Programmable on and off
- Removable auger for a quick change of chocolate and simple cleaning of the machine
- $\circ~$ Reversal for chocolate unloading at the end of the job
- $\circ \ \ \textbf{High precision} \ temperature \ control \ \textbf{thermostats}$
- Refrigeration unit for forced cold air cooling

CE mark MADE IN ITALY

| power supply | Monofase |
|---------------------------|----------|
| | V 230/1 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 0,4 |
| net weight (Kg) | 19 |
| gross weight (Kg) | 28 |
| breadth (mm) | 480 |
| depth (mm) | 450 |
| height (mm) | 390 |
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