



T5 TEMPERING MACHINE

Small size, exceptional quality.

Easy to operate, the T5 Tempering Machine is of fundamental help in pastry shops, ice cream parlors and HORECA establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus an end product of exceptional quality.

Capacity	5 kg
Tank	Heated chocolate tank
Heating	Double heating circuit for both tank and auger
Ignition	Programmable activation and shut off
Auger	Removable auger for easy cleaning and change chocolate products, reverse direction for chocolate unloading
Thermostats	Thermostats to control temperature with great precision
Refrigeration unit	Refrigerating unit with forced-air cooling system
Power	240V/1/50Hz/0.4kW
Dimensions	480 x 450 x 390(h) mm