

All The Best

From One Supplier

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RIBOT T10/ T18/ T30/ T60

Multi-function machines



the Top Level multi-purpose machines are characterized by the following features and advantages:

- **Heating** with thermo-conducting liquid, in circulation, allows targeted cooking and avoids the product to burn.
- **Rapid heating** and cooling as the product is mixed in the
- **Precise temperature** control both in heating and cooling.
- Specific temperatures can be maintained for extended and controlled periods.
- Quick cooking and cooling reduce the weight loss and preserve the natural colours and flavours of the products.
- Quick shock-freezing of the food product because it is mixed in the cylinder.
- Quick automatic and manual cycles allow a considerable saving.
- Wide temperature range for tempering white, dark and milk chocolate as well as preparing gelato, sorbetto and granita.
- The speed of rotation can be instantly changed.
- The variable rotation and the type of components contribute to dispensing the products automatically and completely.
- **Hygiene is guaranteed:** the product is never handled until the vacuum bag.

	W.D.H cm	Net weight Kg	Current	Condensation	Max cylinder capacity, L
TOP LEVEL	Touch				
RIBOT T 10	49x60x110	185	14 A - 5,5 kW V 400 - 50 - 3	air/water	10
RIBOT T 18	51x70x115	240	18 A - 7,7 kW V 400 - 50 - 3	air/water	18
RIBOT T 30	55x78x120	265	19 A - 8,2 kW V 400 - 50 - 3	water	30
RIBOT T 60	62x85x125	210	20 A - 11,2 kW V 400 - 50 - 3	water	60























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