

# Tempa 420 Chocolate Enrober



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Tempa 420 Chocolate Enrober is supplied in belt width 420 mm. The Tempa 420 is an integrated solution comprising both an enrober and the Tempa 200 tempering machine. The Tempa 420 Chocolate Enrober is well suited for all enrobing works.

**Picture coming**

The Tempa 420 Enrober is an integrated solution comprising an enrober and the Tempa small tempering machine. The Tempa 420 is suitable for all kinds of enrobing such as total enrobing, partial enrobing, side and bottom enrobing. The machine requires no cooling water and can be moved easily between production lines. With a maximum capacity of 100-130 kg of chocolate an hour, this mobile unit offers the optimal combination of flexibility and power for virtually any pumpable chocolate decoration mass. Despite its modest size the Tempa 420 is a powerful and flexible unit whose design and functionality are based on traditional Aasted quality and attention to detail. The Tempa is executed in stainless steel throughout and the cooling unit is thermostatically controlled. Furthermore the detailer rotates in both directions and the flow pan and blower are both height-adjustable.

## UPS/EFU

- High flexibility
- Compact design
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- Uniform coating of products
- Built in tempering machine



# The Aasted Machinery Program

Find the technical specifications for the machine below.

Tempa 420	
Capacity (kg/hour)	Belt width 420
Length (mm)	1200
Width (mm)	810
Height (mm)	1415
Power usage (KwH)	4
Air usage (m3)	0
Water usage (m3)	0
Weight (kg)	300

We have a broad portfolio of machinery and equipment

Beneath are listed products in the same category.