

legend

CONTINUOUS TEMPERING MACHINE

Compact size with the option of being equipped with all Selmi accessories • Ideal for chocolateries, patisseries, bakers and ice cream parlours • Tempers 24 Kg of chocolate in 15 minutes • New construction concepts resulting in lower energy consumption

New version with digital control panel. Very versatile with low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. A restyled machine derived from the original Selmi Ghana model. With all its components upgraded it makes use of the latest systems.

Option to modify to single-phase 220 V • Option to modify to three-phase 220 V - 50/60 Hz • Heated vibrating table 220 V 24 V • Accessories: R200 coating machine, chocolate injection plate, truffle coating belt, Tun 300/400

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 1,6 Kw - 16 A - 5 poles
Tank capacity: 24 Kg
Hourly production rate: 90 Kg
Cooling unit: 1100 frigorie/h
Dimensions: h. 1470 mm, w. 500 mm, d. 840 mm
inclusive of vibrating table: w. 800 mm

