



Professional chocolate tempering machine  
Color EX is a new version of the chocolate tempering machine with removable screw pump and digital control panel. This tempering machine is differentiated on the market by a new patented system that allows the tempering screw pump to be removed in just a few minutes.

The advantages of using this new chocolate tempering machine are innumerable: most notable of all, the possibility of inserting hazelnut grains, cocoa gruè and any other product into the chocolate to allow chocolate flavouring.

In the case of special processes, the chocolate tempering machine is able to maintain crystallisation even at much lower tempering temperatures than usual. Versatility of use and economy of operation. Volumetric dosing unit with foot pedal for chocolate flow control. Low-voltage heated vibrating table.

**Mechanical characteristics**

Overall dimensions	[mm] (LxWxH) 380x850x1470
Empty weight	[kg] 137
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 12
No. of pivoting wheels	4

**Cooling system characteristics**

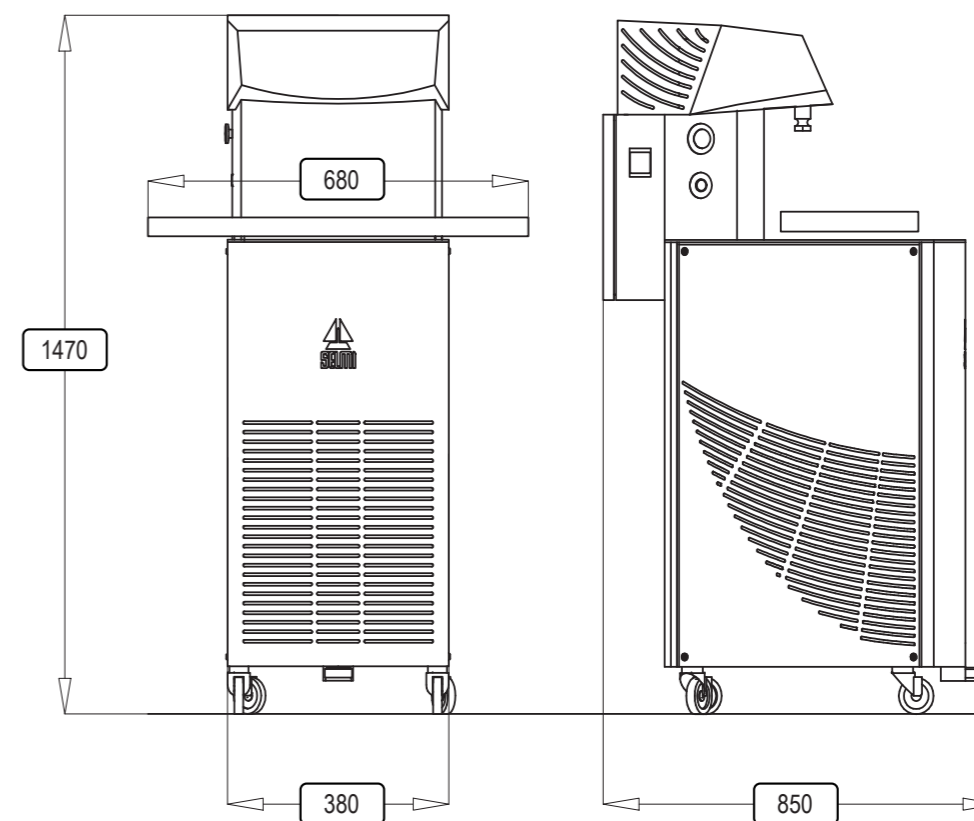
Cooling group	[Fr/h] 900
Refrigerant gas	R452A
Refrigerant gas quantity	[g] 500
Coolant	[l] 1,7
70% water, 30% phosphate-free glycol	

**Electrical characteristics**

Total installed power	[kW] 1
Supply voltage	[VAC] 400 / 220
Number of phases	1* / 3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

**Process features**

Tank reducer ratio	1:50
Maximum mixer revolutions	[rpm] 27,6
Hourly production	[kg/h] 55



\* optional  
These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.