

Item: CHTT-15

Table top semi-automatic chocolate tempering machine.

## **Key Features**

Digital temperature control
Capacity of 3.5 Gallon of melted chocolate
Completely made of stainless 304 and other food grade components
No tools required for cleaning
Low maintenance

# **Applications**

Tempering of chocolate for moulding, dipping, cake decorating,...

#### **Benefits**

Motor thermally protected
Easy cleaning and maintenance
Reliability and simplicity of the wheel system

## **Options**

Undercarriage on casters Separate vibrating table Mini enrober with take out table

# **Technical Specifications**

Capacity: 25lb. of chocolate Power: 1 kW 115V/ 60 Hz 10 Amps

18.5 in. x 20 in. x 19 in.- 85 lb.



