

We share your passion!

Choco TT

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 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.



For more information, please call 310-533-3939
www.bakonusa.com