

Choco-lution 220

Item: CHLU220

Fully automatic chocolate tempering machine.

Key Features

Convenient touchscreen color display
Capacity of 45 lb. of melted chocolate
Vibrating heated table
Remote monitoring
Chocolate flow controlled by speed variator

Applications

Automatic tempering of chocolate for moulding, dipping, enrobing,...

Benefits

Quality tempering
Ease of use thanks to color touchscreen
Easy to navigate menu
Easy cleaning and maintenance
Quiet operation

Option

Enrobing belt 180mm wide or 7 in.
Cleaning pump
Polycarbonate hingeable cover

Technical Specifications

Capacity: 45 lb. of chocolate - about 200 lb. of tempered chocolate per hour
230V/ 60 Hz / 5 Amps

20 in. x 30 in. x 67 in.-



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