

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Chocolate Mini Temper

Features:

- This unit is the cold air cooling system, used instead of cold water.
- Suitable also for icing where the use of a small quantity of ingredients would not justify the use of a big tempering unit.
- Interchangeable bowls allow a quick change of different flavours and colours of chocolate.
- Easy to use it will help you to work easily and precisely



Purpose:

This machine is used for tempering chocolates before application

Specifications

Power	220V, 1PH, 300W
Bowl Capacity	3-5 Liters
Dimension	L 42 x W 40 x H 40 cm
Net Weight	20 kg