

Product Name

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

Specification

Power	220V, 1PH, 300W
Bowl Capacity	5L/3Kg
Dimension	42x40x40cm
Net Wt.	26kg