

Product Name

Gami Diva12 Tempering Machine



Description :

Automatic, continuous operation tempering machine from melting by bain-marie to tempering by cooling gas with refrigerant compressor. The bowl capacity, which is equipped with a mixer that keeps the chocolate fluid and even and it is made of stainless steel AISI304, is 8 kg. The extractable auger allows a fast and deep cleaning of the machine for switching swiftly from processing one type of chocolate to another. High precision probes control all temperatures through a specific circuit board. The tempering machine is complete with a heated vibrating table and a flow-stopping pedal for the dosing of the desired quantity of product. Moreover the chocolate flow is adjustable.

Specification

Bowl Capacity	12 kg
Hourly Capacity	60 kg/h
Dimensions	mm 440 x 690 x 1570h