

Product Name

# Gami Diva25-2i 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  
Hourly Capacity  
Dimensions

25 kg  
90 kg/h  
mm 570 x 740 x 1560h