

Product Name

Gami Temperatrice

Model: T600



Description :

Continuous cycle automatic tempering machine, from heating with a bain-marie system, to tempering obtained by cooling with a refrigeration compressor. The capacity of the tank, equipped with a special mixer to keep the chocolate fluid and homogeneous and built in AISI 304 steel, is 80 kg. A trolley is combined with the machine, thus obtaining a covering system complete with diffuser, blower, striker and adjustable code-cutting device. The overcoating trolley has a working width of 600 mm. The removable auger allows a fast and accurate cleaning for a rapid passage from the processing of one type of chocolate to another. All temperature checks are carried out by means of high precision probes and controlled by a dedicated electronic card. For the machine, already equipped with a flow stop pedal, programmable doser and timer for self-ignition, a heated vibrating table is available on request, useful in the preparation of pralines, Easter eggs and hollow subjects. In addition, the flow of chocolate is adjustable.

Specification

Bowl Capacity	80 kg
Hourly Capacity	320 kg / h
Dimensions	1460 x 1300 x 1710h mm