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Choco-lution 110

Item: CHLU-24

Fully automatic chocolate tempering machine.

Key Features

- Convenient touch screen color display with 3 language selection (English - Spanish - French)
- Capacity of 6.3 Gal. of melted chocolate
- Selection of temperature unit in Fahrenheit or Celsius
- Completely made of stainless 304 and other food grade components
- No tools required for cleaning
- Low maintenance
- BISSC certified

Applications

Automatic tempering of chocolate for moulding, dipping, cake decorating,...

Benefits

- Ease of use thanks to easy touch screen interface
- Motors thermally protected
- Easy cleaning and maintenance
- Reliability and simplicity of a 110V 60 Hz machine

Options

- Separate vibrating table
- Mini enrober with take out table

Technical Specifications

- Capacity: 50 lb. of chocolate
- Power: 2.2 kW
- 115V/ 60 Hz
- 19 Amps
- 19 3/8 in. x 30 5/8 in. x 59 in.

