

SELMI ONE

CONTINUOUS TEMPERING MACHINE



- Compact size.
- Ideal for bakers, ice cream parlours and restaurants.
- 220 V single phase connection available on request.
- Tempers 12 Kg of chocolate in 7 minutes.
- New construction concepts resulting in lower energy consumption.

TECNICAL DATA

Tank capacity: 12 kg.
Hourly production: 55 kg.
Power consumption: 0.9 kW – three phase, 5 poles.
Cooling system: 900 frigories/h.
Dimensions: H 1460 mm, W 360 mm, D 730 mm.

Fast melting and tempering of chocolate. Compact size. Low voltage heated vibrating table. Easy cleaning of the machine. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

Modification for single phase 220V supply

