

TB20-W CHOCOLATE TEMPERING MACHINE

With TB20-W you can improve your performance
– going from manual to automatic tempering

- User-controlled tempering process
- Automatic and efficient production via stored settings
- Cooling of the chocolate by means of water
- Hygienic design



QUALITY CHOCOLATE MACHINERY

HocoMa®



TB20-W CHOCOLATE TEMPERING MACHINE

TB20-W ensures efficient production and a uniform quality product

Well-tempered chocolate

The TB20-W is designed to give the operator full control over the 3 tempering stages, resulting in 20 kg batches of perfectly tempered chocolate. Giving the operator full control of the tempering process ensures optimum conditions for making unique products. The chocolate in the tank maintains a uniform temperature specified by the operator in the melting, cooling and reheating phases.

User-controlled tempering process

The operator can set and store the desired temperatures for melting, cooling and for the tempered chocolate – and the three temperatures are independent of each other. This means that the operator is in control of the tempering process, neither limited by preset temperatures determined by the manufacturer, nor by fixed temperature differences between the cooling temperature and tempered chocolate.

Flexible production

The TB20-W can be used for both melting and tempering, or tempering only. When used for tempering only, and filled with liquid chocolate at 45° C, 20 kg of tempered chocolate will be available in 30 minutes – depending on the volume and temperature of the cooling water.

Water cooling – simple and easy

Water supply to the cooling system, and drain from it, is placed on the back of the machine.



Easy to operate – TB20-W has two modes of operation:

1. Melting when the machine is refilled with solid chocolate to melt.
 2. Tempering, when the melted chocolate has to be tempered.
- Controlling the temperature curve from e.g. 45°C → 28°C → 31°C is done by means of a controller with a special program which operates according to the temperature values inserted by the operator.

Hygienic design

The TB20-W is made of stainless steel and designed for easy cleaning. The agitator is easily lifted out of the tank without any kind of dismantling or use of tools, and the smooth surfaces on the outside can be cleaned in no time.



Tempered chocolate for mould filling.



Tempered chocolate for enrobing.



Visit www.chocoma.com for more technical information

Dimensions: Length: 444 mm, Width: 515 mm, Height: 1475 mm

Electrical specifications: Voltage: 1/3 ph, 200-400 VAC, 50/60 Hz

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