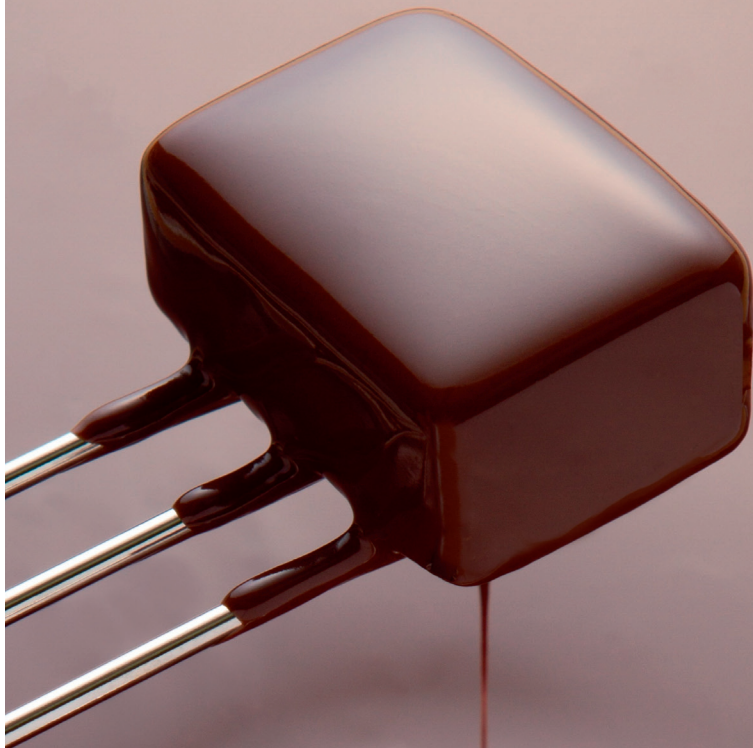


TB20-2 CHOCOLATE TEMPERING MACHINE

With TB20-2 you can tailor and store
a full three stage tempering process to your needs
– and produce two separate 20 kg. batches simultaneously

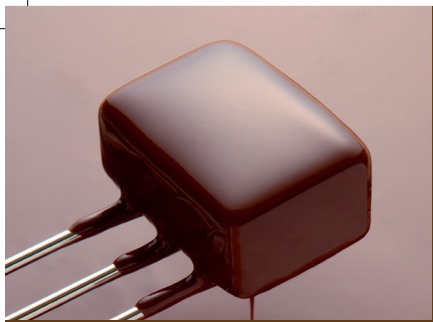


- User controlled tempering process
- Automatic production via stored settings
- Two separate production units – flexible and efficient production
- Easy operated intuitive touchscreen display
- Hygienic design – easy to clean



QUALITY CHOCOLATE MACHINERY

HocoMa®



TB20-2 CHOCOLATE TEMPERING MACHINE

TB20-2 ensures efficient production and a uniform quality product

Two types of well-tempered chocolate at the same time

The TB20-2 is designed to give the operator full control over the 3 tempering stages, resulting in one or two 20kg batches of perfectly tempered chocolate. Giving full control over the tempering process to the operator ensures the optimum conditions for making unique products. The chocolate in the tanks maintain a uniform temperature specified by the operator in the melting, cooling and reheating phases.

User controlled tempering process

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

Automatic production via easy stored settings

3 sets of melting, cooling and tempering temperatures can be stored for each tank. Within each set, the temperature settings are independent, making a total of 6 stored tempering processes that are defined and set according to the operator's preferences.

	Prg.1	Prg.2	Prg.3
Melt	45.0°C	45.0°C	46.0°C
Cool	28.0°C	27.0°C	28.0°C
Temp.	31.0°C	32.0°C	31.3°C

	Prg.1	Prg.2	Prg.3
Melt	45.0°C	47.0°C	45.5°C
Cool	29.0°C	29.5°C	27.0°C
Temp.	31.5°C	32.0°C	29.0°C

Two separate production units – flexible production

One only – or both chocolate tanks can be in operation. The TB20-2 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. TB20-2 can be programmed to start tempering at a pre-set hour. Once programmed, tempered chocolate will be available when the staff shows up in the morning, or at any other time.



Easy to operate – easy to clean

TB20-2 is easily operated from the intuitive touchscreen, which guides the operator through the options. The TB20-2 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 used 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: 650 mm, Width: 515 mm, Height: 1475 mm

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



QUALITY CHOCOLATE MACHINERY

Chocoma ApS | Nyholms Allé 35 | DK-2610 Roedovre | Denmark | Tel.: +45 3641 4200 | chocoma@chocoma.com | www.chocoma.com

ChocoMa®