

MTW CHOCOLATE CONTINUOUS TEMPERING MACHINE



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
without notice!

BASIC SPECIFICATION

Model	MTW-250	MTW-500	Remark
Main machine power	2.2 KW	3 KW	
Hot water pump	0.96 KW	1.92 KW	
Electric heating power	3 KW	5 KW	
Chocolate syrup pressure	2 KW	2 BAR	
Water pressure	2 – 3 BAR	2 – 3 BAR	
Refrigerating power	3 KW	5 KW	This refrigerating system is optimal by the buyer.
Dimension	750*900*2000 MM	1550*800*2100 MM	
Total power	6.16 KW	10 KW	

This machine is the key equipment in the chocolate process. It is mainly used for regulated the necessary chocolate syrup temperature. It is consist of tempering center, hot water and cold water cycle system, temperature sensor, electromagnetic valve, refrigeration system, heating system and electric box.

This machinery is electronic automatic control, the center is vertical type scraper tempering, the chocolate pump continuously feed the syrup into the tempering center, \affecting deliver the chocolate syrup everly, according to the tempering center accurately, which can guarantee chocolates to demould.

This machine has stable crystal quality, absolutely it can improve the chocolate quality.