

CHOCOLATE TEMPERING MOLDING MACHINE



MQF - I

- | | |
|---------------------------|---|
| 1. Storage capacity | : 30 kg |
| 2. Total power | : 0.87 kw |
| 3. Voltage | : 220 V / 50 Hz |
| 4. Main machine power | : 0.37 kw |
| 5. Electric heating power | : 0.5 kw |
| 6. Speed adjust range | : 0 – 50 R/min
(stepless speed regulating) |
| 7. Net weight | : 120 kg |
| 8. Dimension | : 1135*755*1030
mm |

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

MQF-II

- | | |
|---------------------------|---|
| 1. storage capacity | : 5kg |
| 2. total power | : 0.62 kw |
| 3. voltage | : 220 V / 50 Hz |
| 4. main machine power | : 0.22 kw |
| 5. electric heating power | : 0.4 kw |
| 6. speed adjust range | : 0 – 50 R/min
(stepless speed regulating) |
| 7. net weight | : 40 kg |
| 8. dimension | : 420*420*550
mm |



this kind of tempering machine is used for typical applications like dipping, molding, decorating for tempered chocolate.

This process is semi-automatic as the operation will need to reduce the temperature once the chocolate is melting and introduce manually the so-called seed containing the stable chocolate crystals.