



The Cento Ex is a tempering machine designed to meet the most advanced needs of professionals in the chocolate industry. Completely renewed and equipped with a 100 kg tank capacity, this machine combines robust construction with cutting-edge technological innovations, offering a complete and versatile solution for chocolate tempering processes.

Its integrated design, defined by clean and harmonious lines, follows the design philosophy of the Top Ex line, blending refined aesthetics with state-of-the-art functionality. One of the exclusive strengths of the Cento Ex is the patented Slide System®.

Thanks to its inclined tank, the machine ensures a bubble-free chocolate flow, improving throughput and simplifying emptying and cleaning operations, while maintaining optimal tempering conditions at all times.

Another distinguishing feature is the removable screw pump, entirely made of stainless steel, which simplifies maintenance and cleaning procedures, guaranteeing optimal performance over time.

The Cento Ex also incorporates all the advantages of Selmi's patented "EX" system, including:

- Easy and fast change of chocolate type
- Possibility to work with inclusions for recipe enrichment
- New compact split screw pump, easy to extract
- Quick and complete disassembly for full cleaning and sanitization

The chocolate dispensing spout of the tempering machine is made of aluminum, while the front-mounted refrigeration condenser ensures easy access and convenient cleaning thanks to the removable grid.

Ideal for master chocolatiers, artisan workshops, and industrial settings, the Cento Ex seamlessly integrates into even the most demanding production environments, guaranteeing impeccable results and maximum efficiency—especially in large-scale production contexts.

### Mechanical characteristics

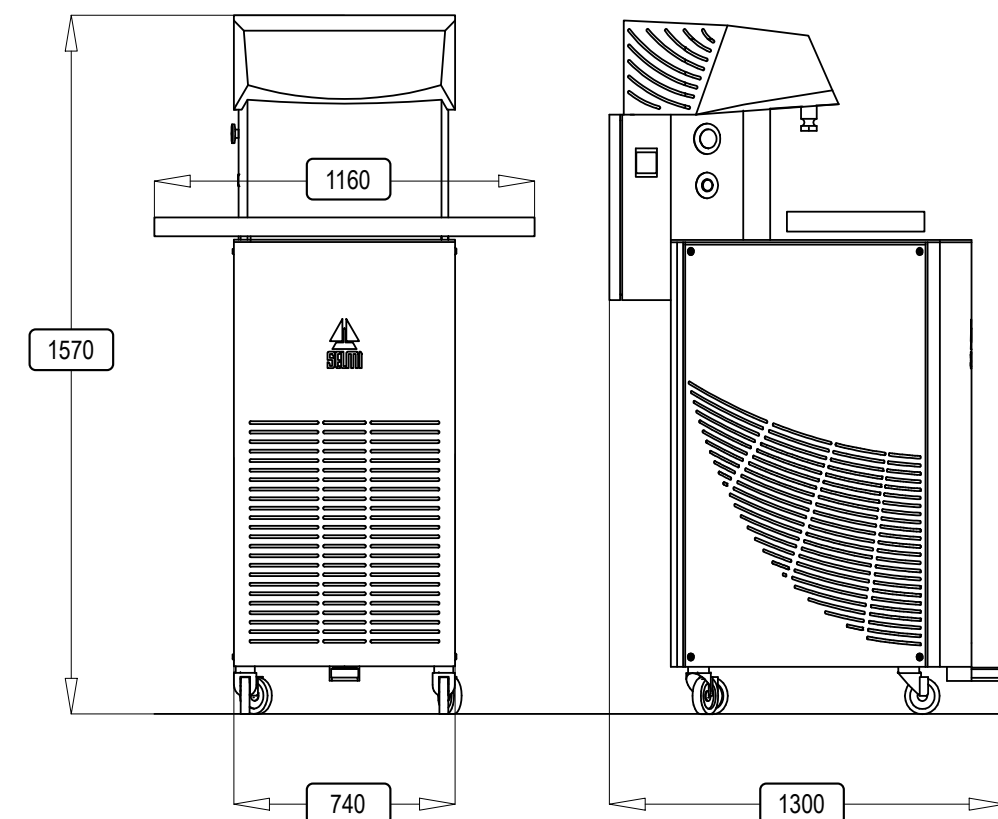
Overall dimensions	[mm] (LxWxH) 740x1300x1570
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 100
No. of pivoting wheels	4 braked

### Cooling system characteristics

Cooling group	[Fr/h] 4800
Refrigerant gas	R452A
Refrigerant gas quantity	[g] 2200
Coolant	[l] 6,25
	70% water, 30% phosphate-free glycol

### Electrical characteristics

Total installed power	[kW] 4,5
Supply voltage	[VAC] 400 / 220
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vac] 24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles



\* optional

These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.