

**cento**  
100 KG TANK CAPACITY

CONTINUOUS  
TEMPERING  
MACHINE

NEW  
MODEL



Ideal for large workshop  
and small industries

Easily interchangeable between  
moulding and coating

Temper 100 kg of chocolate  
in 15 minutes

Direct competitor in hourly production  
with extremely higher capacity  
machines

The tempering CENTO model resembles versions TOP EX and FUTURA EX preserving the innovative features of these but significantly enhancing the level of production thanks to the 100 kg tank that will allow for coating in tunnels of widths of up to 600 mm. Screw pump not removable.

- Option to modify to three phase 220 V - 50/60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: Chocolate injection plate, R600t, Tun 300/400, Tun 600

#### Technical data

Electrical specification: 400 V three phase 50 Hz  
Power required: 4,5 Kw - 16 A - 5 poles  
Tank capacity: 100 Kg  
Hourly production rate: 300 Kg  
Cooling unit: 4800 frigorie/h  
Dimensions: h. 1600 mm, w. 770 mm, d. 1100 mm  
inclusive of vibrating table: w. 1160 mm