

PATENT
plus ex
24 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

PATENT
EX[®]
GENERATION



Compact size with the option of being equipped with all Selmi accessories

Ideal for chocolateries, patisseries, bakers and ice cream parlours

Tempers 24 Kg of chocolate in 15 minutes

New construction concepts resulting in lower energy consumption

New version with removable screw pump and digital control panel. Versatile with low running costs. The advantages of this machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs and any desired product to the chocolate to add aroma. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table.

- Option to modify to single phase 220 V
- Option to modify to three phase 220 V - 50/60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: RS200/RS200L/RS250, chocolate injection plate, truffle coating belt, Tun 200/250
- Possibility of removal of the screw pump to allow for quick washing of the machine interior

Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 1,6 Kw - 16 A - 5 poles
Tank capacity: 24 Kg
Hourly production rate: 90 Kg
Cooling unit: 1100 frigorie/h
Dimensions: h. 1470 mm, w. 490 mm, d. 1000 mm
inclusive of vibrating table: w. 800 mm
D. with RS200: w. 1740 mm

SCREW PUMP REMOVABLE IN 5 MINUTES

