

# selmi one

CONTINUOUS TEMPERING MACHINE

12 KG TANK CAPACITY

CLASSIC  
LINE



Compact size

Ideal for bakers, ice cream parlours  
and restaurants

Tempers 12 Kg of chocolate  
in 7 minutes

New construction concepts resulting  
in lower energy consumption

Fast melting and tempering of chocolate. Low voltage heated vibrating table. Easy cleaning of the machine. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Option to modify to single phase 220V
- Option to modify to three-phase 220 V - 50/60 Hz
- Heated vibrating table 220 V 24 V

## Technical data

Electrical specification: 400 V three phase 50 Hz

Power required: 1 Kw 16 A - 5 poles

Tank capacity: 12 Kg

Hourly production rate: 55 Kg

Cooling unit: 900 frigorie/h

Dimensions: h. 1470 mm, w. 380 mm, d. 730 mm  
inclusive of vibrating table: w. 670 mm