

ChocoMa

QUALITY CHOCOLATE MACHINERY

Just plug in and start producing!

The range of 6T20CD machines is electrically heated featuring built in compressor cooled tempering units. All models can melt, cool, re-heat and store chocolate for enrobing, moulding or hand dipping. 20 kgs. of chocolate is melted in 90-120 minutes with the tempering cycle taking 25-30 minutes.



>> 6T20CD

MELTING AND TEMPERING UNIT

On receipt you only have to input your preferred temperatures for melting, cooling and final working. These settings are "once and for all" unless you decide to change the chocolate type in the future.

The 6T20CD range of machines are a further development of the highly reliable and well proven 6T20C** range of machines, which have been in operation worldwide since the early 1980s.

Mounted on stable castor wheels the machines are able to distribute tempered chocolate to all your enrobers, moulding machines etc.

Internal stirrer with scraper mechanism ensures complete mixing of the chocolate.

Heated discharge valve prevents the formation of any blockages.

Stainless and easy cleaning design.

Low maintenance as compressor, motor and gearbox are greased for life.

| 6T20CD2 | 6T20CD | |
|---|--------------|---------------------------|
| 1.475 mm | 1.475 mm | Height |
| 730 mm | 540 mm | Width |
| 620 mm | 620 mm | Depth |
| 2 x 20 kgs. | 20 kgs. | Volume of vessel(s) |
| Max. 1.8 kW | Max. 1.25 kW | Energy load |
| Adaptable to local conditions worldwide | | Electrical specifications |

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>> 6T20CD2

MELTING AND TEMPERING UNIT

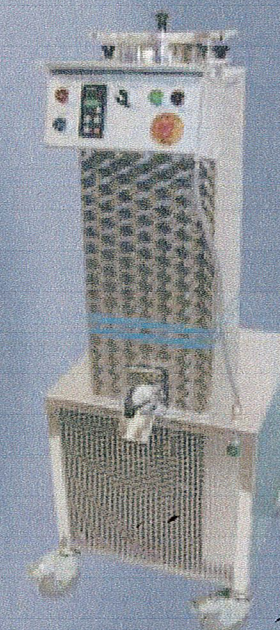
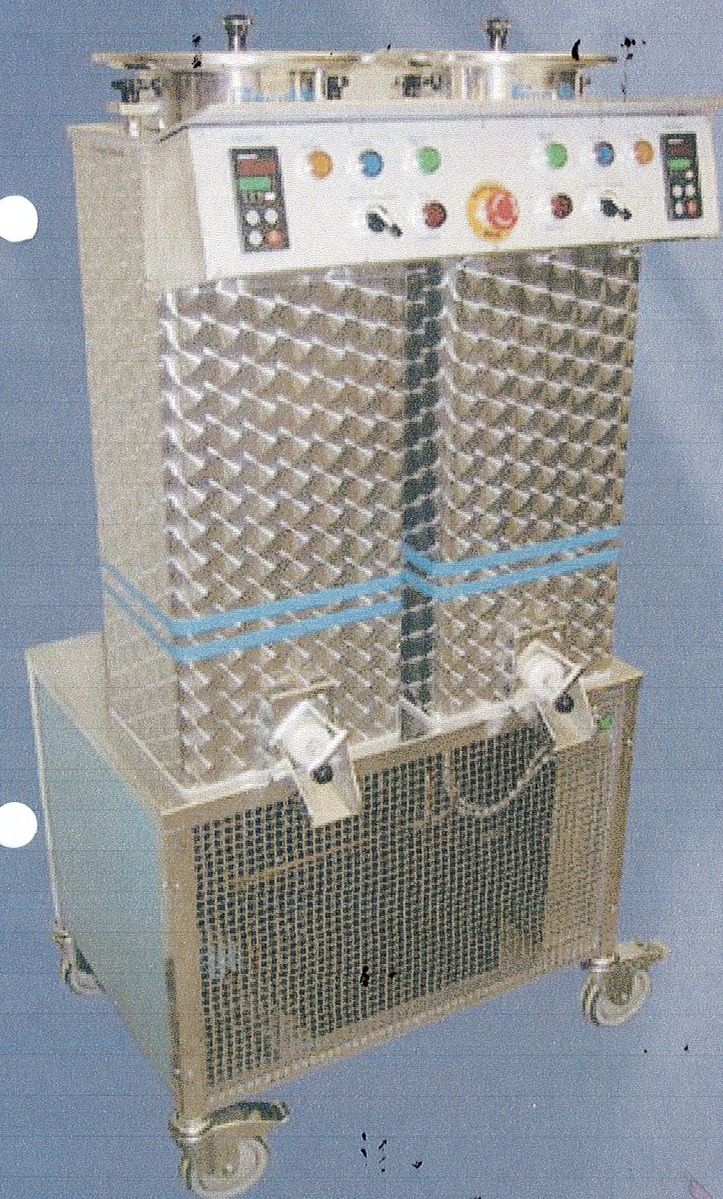
A complete and fully automatic melting and tempering unit suitable for dark, milk and white chocolate is at your service as soon as the electrical plug is

connected. The ease of operation leaves you able to devote your full attention to the creative process of making chocolate experiences for your customers.

There are just two operation modes: melting and tempering!

>> 6T20CD

MELTING AND TEMPERING UNIT



ChocoMa aps • Nyholmsalle 35 • Copenhagen • Rødovre • DK 2610
tel. +45 36 41 42 00 • fax +45 36 41 52 78 • email chocoma@chocoma.com • visit www.chocoma.com

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