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CENTO EX

Professional chocolate tempering machine



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 EX 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. New removable screw pump.

- 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. 1570 mm, w. 740 mm, d. 1300 mm inclusive of vibrating table: w. 1160 mm



Authorized Distributor in thailand

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