

legend

CONTINUOUS TEMPERING MACHINE

24 KG TANK CAPACITY



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 digital control panel. Very versatile with low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. A restyled machine derived from the original Selmi Ghana model. With all its components upgraded it makes use of the latest systems.

- 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 and R200 Legend coating machine, chocolate injection plate, truffle coating belt, Tunnel 200/250

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. 500 mm, d. 840 mm
inclusive of vibrating table: w. 800 mm