



**ENROBER - TEMPERER - MOULDER**

**GOLD 6**



**CAPACITY : 60 Kg**

**CONTINUOUS TEMPERING 3 PHASES**  
**(45 - 27 - 30 adjustable)**



**TOUCH SCREEN**

# ENROBER - TEMPERER - MOULDER

The **GOLD 6** tempering machines are equipped with our 3 phases continuous tempering system with adjustment of 3 instructions (45° - 27° - 30°) to eliminate the possibility of thickening of the chocolate.

## TEMPERER

The GOLD 6 is equipped with a continuous tempering system managed by a SIEMENS programmable automaton. All the tempering phases are controlled. The touch panel screen allows knowing and acting on all the machine functions.  
The capacity is 60 kg, let around 55 kg of melted chocolate  
Easy using thanks to the touch panel screen

## TOUCH PANEL SCREEN

- Deferred start-up
- Control of all the functions: Crystallization and melting temperature. Level display, Conveyor control with speed setting. Ventilation control with flow setting.. Inversion of the detailer rotation.
- Dosing function with memorization
- Recording of the crystallization curves
- Programming of the brewer rotation,
- Automatic night melting temperature of all the elements

## ENROBER

The conveyor, placed on the temperer is composed of an entry belt, an enrobing belt, a variable tapping and a pivoting detailer. The discharge spout is placed on the conveyor.  
The ventilator is adjustable on 2 heights and en flow.  
Enrobing surrounding under heated hood with temperature regulation.

Entry belt which can be disengaged.

- With removable exit conveyor: Long 1.2 m
- Conveyor with independent motor Lg : between 2 and 8 m
- Cooling tunnel

## MOULDER

The heating vibrating table (in option) is adaptable directly on the temperer.  
In option: - Dosing head with two slide slabs



**DOSING HEAD**

## TECHNICAL DETAILS

Tension: 230/400 v three-phase 50/60 Hz

Dimensions:  
Width of belt: 300mm  
Width: 60 cm  
Width with  
Paper exit: 214 cm  
Depth: 80 cm  
Height: 160 cm  
Working height: 100 cm