

PRALINE TURBINES

TP 300 400

For the preparation of almonds,
hazelnuts, peanuts...
Caramelized or chocolate

Available in 3 models:

- **TP 300** – capacity 8 kg
- **TP 400** – capacity 20 kg
- **TP 450** – capacity 20 kg + ventilation



TP450 turbine with ventilation



HAZELNUT



ALMONDS



CASHEW NUTS



AND MANY OTHER PRODUCTS & RECIPES

CARAMELIZATION

Introduce into the tank (8 kg):

- 3 kg of sucre
- 5 kg of almonds or hazelnuts or peanuts

Keep the turbine stopped until the sugar melts.

Run the motor until everything is well mixed.

Stop the engine and tilt the tank forward to empty the product onto a marble table.

Quickly spread the product with a spatula and cut into pieces.



PRALINES - SANDBLASTING

Introduce into the tank (8 kg):

- 3 kg of sucre
- 1 liter of water
- 4 kg of almonds or hazelnuts or peanuts

Start the turbine and light the burner.

Allow all the water to evaporate, the product will pass into the sanding phase, then praline.

From time to time, separate the almonds which could stick together.



CHOCOLATE COATING

Introduce into the tank (8 kg):

- 1.5 kg of sugar
- 2.5 kg raw almonds or hazelnuts (with skins) 25 g butter
- 1 kg melted chocolate
- 75 g melted cocoa butter

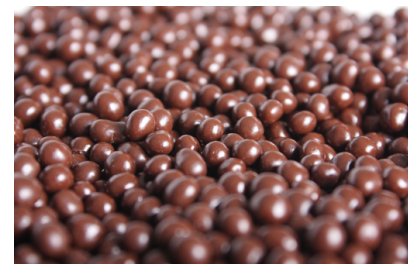
Place the raw almonds or hazelnuts in the turbine.

In a copper pan, cook the sugar with water to 117°C.

Pour the cooked sugar over the almonds or hazelnuts, letting the turbine turn to obtain a sanding effect, turn on the burner, let it run until the sugar browns and the almonds are thoroughly roasted, add the butter.

Let the almonds and the turbine cool.

Turn the turbine, then gradually add the mixture of praline and the chocolate mixed with cocoa butter.



TECHNICAL INFO

Model	Ability	Tension	Power	Heating	Dimensions	Tank diameter	Weight	Equipment
City 300	8 kg	230 V mono	300 W	Butane / propane	62 x 50 x 66 cm	42 cm	35 kg	
City 400	20 kg	230 V mono	400 W	Butane / propane	77 x 55 x 115 cm	52 cm	58 kg	
City 450	20 kg	230 V mono	400 W	Butane / propane	77 x 55 x 115 cm	52 cm	63 kg	Ventilation