FOR 50 YEARS, MADE IN FRANCE

TEMPERING - MOULDING MACHINE

miniGOLD



Tempering machine with dosing pedal

CAPACITY: 8 kg

CONTINUOUS 3-PHASE TEMPERING (45° - 28° - 30° adjustable)

ADVANTAGES

- Economical
- Ultra-compact
- Delayed start
- Washable with water

PRODUCTION

Tempered chocolate: 18 kg/h

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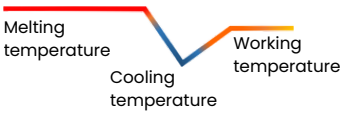
miniGOLD TEMPERING - MOULDING MACHINE

FUNCTIONING

It is equipped with a 3-phase continuous tempering system with independent adjustment of the 3 set temperatures (45°C – 28°C – 30°C), ensuring perfect chocolate stability and preventing any risk of thickening.
The machine is also equipped with a vibrating table, an ideal tool for efficiently removing air bubbles from moulds and facilitating scraping for a clean and homogeneous result.



Touch control panel



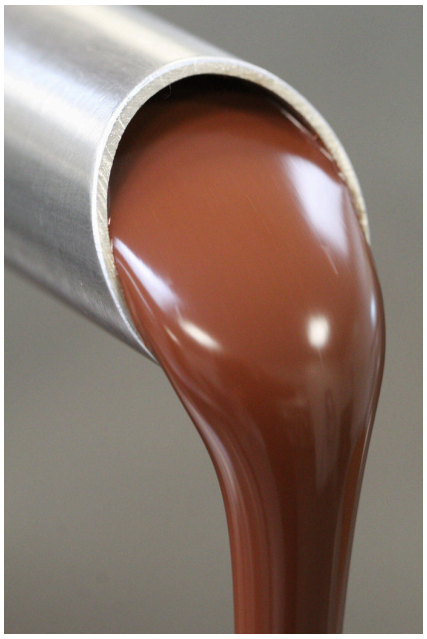
TEMPERING

The machine is equipped with a refrigeration unit, a direct expansion exchanger, a tempering plate and the 3-phase tempering system. The controls are electromechanical with no electronics.
Ultra simple and quick cleaning with water.



MOULDING

Vibrating table adaptable directly to the machine.
Programmable dosage with foot pedal.



TECHNICAL DATA

Capacity	**8 kg**
Tension	**230V mono**
Power	**1500 W**
Length	**400 mm**
Long. with vibrating table	**420 mm**
Depth	**440 mm**
Height	**1130 mm**
Weight	**70 kg**