

TB20-1 CHOCOLATE TEMPERING MACHINE

With TB20-1 you can tailor and store
a full three-stage tempering process to your needs

- User-controlled tempering process
- Automatic and efficient production via stored settings
- Easy operated intuitive touchscreen display
- Hygienic design – easy to clean



QUALITY CHOCOLATE MACHINERY

HocoMa®



TB20-1 CHOCOLATE TEMPERING MACHINE

TB20-1 ensures efficient production and a uniform quality product

Well-tempered chocolate

The TB20-1 is designed to give the operator full control over the 3 tempering stages, resulting in 20 kg batches of perfectly tempered chocolate. Giving the operator full control of the tempering process ensures optimum conditions for making unique products. The chocolate in the tank maintains a uniform temperature specified by the operator in the melting, cooling and reheating phases.

User-controlled tempering process

The operator can set and store the desired temperatures for melting, cooling and for the tempered chocolate – and the three temperatures are independent of each other. This means that the operator is in control of the tempering process, neither limited by preset temperatures determined by the manufacturer, nor by fixed temperature differences between the cooling temperature and tempered chocolate.

Automatic production via easily stored settings

3 sets of melting, cooling and tempering temperatures can be stored. Within each set, the temperature settings are independent, resulting in 3 stored tempering processes that are defined and set according to the operator's preferences.

	Prg. 1	Prg. 2	Prg. 3
Melt	45.0°C	45.0°C	46.0°C
Cool	28.0°C	27.0°C	28.0°C
Temp.	31.0°C	32.0°C	31.3°C

Flexible production

The TB20-1 can be used for both melting and tempering, or tempering only. When used for tempering only, and filled with liquid chocolate at 45° C, 20 kg of tempered chocolate will be available in 30 minutes. TB20-1 can be programmed to start tempering at a preset hour. Once programmed, tempered chocolate will be available when the staff shows up in the morning, or at any other time.



Easy to operate – easy to clean

TB20-1 is easily operated from the intuitive touchscreen, which guides the operator through the options. The TB20-1 is made of stainless steel and designed for easy cleaning. The agitator is easily lifted out of the tank without any kind of dismantling or use of tools, and the smooth surfaces on the outside can be cleaned in no time.



Tempered chocolate for mould filling.



Tempered chocolate for enrobing.

Visit www.chocoma.com for more technical information

Dimensions: Length: 444 mm, Width: 515 mm, Height: 1475 mm
Electrical specifications: Voltage: 1/3 ph, 200-400 VAC, 50/60 Hz



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