

BMS-016  
CK-0600

CHOCOLATE  
PRODUCTION  
MACHINES  
CHOCOLATE  
TEMPERING  
MACHINE



#### Chocolate Tempering Machine

Chocolate tempering machine has the feature of tempering in four stages. The water temperature and product temperature of each stage are controlled from the touch screen and automatically kept constant. Hot water and cold-water tanks are controlled differently for each stage. There are special mixing systems inside. The tempered product is transferred to the next machine by means of pumps.

