



POLICON
Engineering & Manufacturing

Tempering machine



Description

The tempering machine is designed to heat and maintain the temperature of the chocolate glaze.

- Stainless steel tank with top-mounted agitator.
- Butterfly valve for release of product.
- Ball valve for water supply (discharge).
- Temperature controller with temperature sensor, frequency regulation of the rotation speed of the mixer.



Technical Specification:

Estimated tank volume, liters:.....	2 020
Mixer rotation speed, rpm:.....	35
Total power of heaters, kW:.....	12
Drive power of the gear motor, kW:.....	2,2

This product can be manufactured according to the technical specifications of the customer, taking into account its predetermined parameters and features.

Food Machinery

Machinery for tires, rubber, plastics manufacturing

Modernization and automation of production

Non-standart equipment

Production of spare parts, components, assemblies

**Outsourcing services - repair and maintenance of
equipment**

Global engineering solutions



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