

MINI WHEEL TEMPERING MACHINE AIR 2.0

The Air 2.0 model is perfect for small chocolate businesses or labs. The modular design is created so that this machine can grow with your business by adding an enrober, cooling tunnel, or any of our other options. The capacity can also grow by adding items such as heating cabinets which will assist with quick chocolate changes.

Dimensions

Length	Width	Height
25" (625mm)	22" (559mm)	21" (533mm)

Power Requirements

Volt	Hertz	Amp
120V	60	8

Specifications:

- Tempering equipment, air heated by electric elements;
- Chocolate capacity of 45lbs (20kgs);
- Adjustable dual display with electronic thermostat (FUJI);
- RTD temperature probe in the chocolate;
- Preventative temperature reader which prevents chocolate from burning;
- Cooling accelerated by an integrated dual fan system;
- Variable wheel speed driven by a 3 phase Nord Gear motor;
- Interchangeable pans for quick color change;
- Manufactured with food grade approved materials such as stainless steel and Acetal®;
- Stainless steel lid;
- Wheel, chocolate collector and pan are removable without the use of tools for quick and easy cleaning;
- Optional accessories include the heated plastic cover and additional pans; and
- Electrical certification provided upon demand.



Accessories



Vibrating Table

Heating Cabinet

