



HEATING CABINETS



The Heating Cabinets are uniquely designed for:

- A small-scale artisan chocolate owner / operator
- A growing business with restricted production space
- A business owner who offers a diversified line of products

Advantages & Benefits of the Heating Cabinets

- Most economical method of melting and maintaining the chocolate in its melted form
- Saves space by adding the Air 2.0 on top of the heating cabinet
- Fail-safe temperature reader to prevent burning
- Individual pans offered in 2, 4 or 6 pan options. Can melt simultaneously dark, white and milk chocolate
- Provides flexibility by allowing to change chocolate color rapidly and efficiently
- Can be used to store various accessories such as air brushes

The Heating Cabinet is designed with you in mind. It meets and exceeds your expectations with a high performance and low maintenance machine. The easy to clean design permits for quick clean-up and extra versatility.

It's perfect for small chocolate businesses or labs. The modular design is created so this machine can grow with your business by adding an enrober, cooling tunnel, or any of our other options. With various sizes available you can customize your production level to be suited to your needs.

MODULAR APPROACH

STEP 1
START



AIR 2.0 MINI-WHEEL
TEMPERING MACHINE FOR
TABLE-TOP

STEP 2

ADD A VIBRATING TABLE



VT-2 VIBRATING TABLE

STEP 3

ADD A HEATING CABINET



HC-2 HEATING CABINET

STEP 4

ADD A 6" MINI- ENROBER



ENRO-6 6" ENROBER

STEP 5

ADD A COOLING TUNNEL



CT-6 COOLING TUNNEL

ACCESSORIES



Additional pans
