

# WHEEL TEMPERING

The Wheel tempering machine is perfect for small to medium scale artisan chocolatiers with limited floorspace. 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.

## Specifications:

- Tempering equipment, air heated by electric elements;
- 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 (0 - 44 rpm) and gearbox reducer;
- Manufactured with food grade approved materials such as seamless stainless steel;
- Stainless steel lid;
- Wheel, chocolate collector and pan are removable without the use of tools for quick and easy cleaning;
- 1.5" drain (38mm) with a butterfly tri-clamp valve connection;
- Mounted on 4 braked casters;
- Enrobing belts may be added on;
- Easy to clean; and
- Optional accessories include the heated plastic cover and additional pans.



Accessories



Vibrating Table

## Additional Information

Model*	Capacity	Length	Width	Height	Voltage	Hertz	Amp
Air 6.0	130lbs (60kgs)	32" (813mm)	36" (914mm)	55" (1,397mm)	120V	60	16
Air 10.0	220lbs (100kgs)	32" (813mm)	42" (1,067mm)	55" (1,397mm)	120V	60	16



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