# PERFECT TEMPER 75

The Perfect Temper 75 is perfect for small and medium artisan chocolatiers to semi-industrial chocolate product producers. User friendly and versatile this machine will provide you the peace of mind and more time to do what you love; Create.

The Perfect Temper 75 is a new state of the art automatic tempering machine with unique features such as a communication interface using a tablet which allows remote connection.

## Specifications:

- Hourly chocolate tempered production: 165lbs/hour (75kg/hour)
- IPAD® control panel, using a web platform
- Recipes available and store for easy retrivals (Tempering setting, Enrobing setting, dosing setting)
- Movable chocolate nozzle (to accomodate various molds)
- User friendly control panel
- Easy cleaning (Screw removable from front position)
- Remote access through internet (IP)
- On wheels
- Handling bars and or Accessories bars for tools or stainless steel shelves
- Perfect Choco modular approach, with easy equipment add-on as Enrober 12'', Melter and cooling tunnel
- Heated vibrating table
- Electrical certification (CSA® US & CANADA)
- Dosing pedal for molding
- Start/Stop Vibrating table with a programmable pedal
- Design for easy maintenance
- Industrial components
- Tank capacity: 65lbs (30kg)
- Tank diameter: 16''
- Cooling capacity: 4,800 BTU/HR
- Intelligent Temperature Control for Tempering
- Dimensions without vibrating table: Width 26.5'', length 29.75'', Total height: 54'', Working height table: 35.5''
- Maximum dimension of molds for the Vibrating table: 8'' x 14''
- Weight of the Vibrating table: 25lbs
- Total weight: 250lbs
- #4 stainless steel and glass bead finish
- Voltage: 240Volts single phase, 60Hz
- Amperage: 20Amps