

## The 12" Enrober with automatic tempering equipment (PT-75) is uniquely designed for:

- Mid to large size operators looking to expand their operations
- Businesses looking to increase productivity and optimize processes



The Perfect Temper Enrober 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. Mounted casters provide flexibility for storage and space limitations on your floor.

Our Perfect Temper Enrober is made for increasing productivity in coating materials. It is a compact and robust machine which provides flexibility to operate smoothly and increase production capacity with industrial components, such as cooling tunnels and melters which permit continuous operation.

## Perfect Temper Enrober



# Advantages & Benefits of the Perfect Temper Enrober 12"

- Same basic features as the large industrial enrobers
- Create your own recipes for easy retrivals
- Options for a single batch using only one operator or on an accelerated, continuous mode using two operators, offering greater flexibility and performance
- Higher productivity than hand dipping alone
- Compact space saving equipment (Only 32" x 19" when in storage mode)



## Related Products & Accessories

Stringer Parchment Paper



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**STEP 1  
START**



**PERFECT TEMPER 75  
(PT-75)**

**STEP 2  
ADD AN ENROBER**



**ENRO-PT  
(ENROBER 12")**

**STEP 3  
ADD A MELTER**



**MELTER 250KG (500LBS)  
THAT COMMUNICATES  
WITH PT-75**

**STEP 4  
ADD A CHOCOLATE LOBE  
PUMP**



**CHOCOLATE LOBE PUMP  
TO CONTINUOUSLY FEED  
THE ENROBER**

**STEP 5  
ADD A COOLING TUNNEL**



**CT-12 COOLING TUNNEL**