TABLETOP TEMPERING MACHINE

AURA

Tabletop chocolate tempering machine

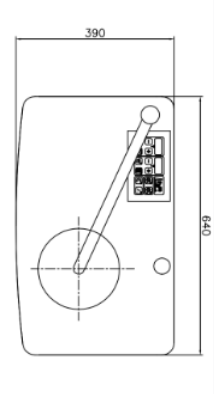
Aura is a professional tabletop tempering machine for laboratories, pastry shops, and chocolate shops; thanks to its compact dimensions, it minimizes the footprint of the workstation. The machine offers professional technological features for tempering management, which occurs by means of a screw conveyor long enough to preserve the integrity and quality of all types of chocolate. Possibility of equipping an exclusive potentiometer to adjust the flow speed of the chocolate.

TECHNICAL SPECIFICATIONS

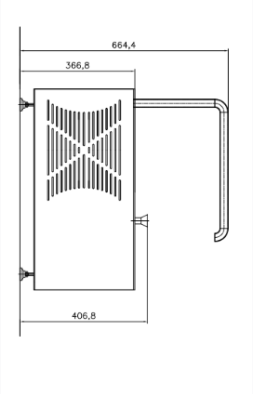
Tank capacity	**4 kg**	Average consumption	**0,75 kW**
Weight	**70 kg**	Dimensions (W×D×H)	**640 × 400 × 355 mm**
Power supply	**380V / 220V · 50 – 60 Hz · Three-phase or Single-phase**		

TECHNICAL DRAWING

dimensions in mm



TOP VIEW



SIDE VIEW

Technical specifications are subject to change without notice

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