

CHOCOLATE WORK

"R15 AIR HEATED"

Combines simplicity, accuracy, and energy savings Stainless Steel frame, special and efficient insulation that contributes to better regulation. Complete with 2/3 S/S container with handles and lid with a 12 Kg chocolate capacity. Can be used with 2 x 1/3 S/S containers. Optional motor and wheel on Pg114



CODE	LxW	H
260510	540x360	240

Optional Probe
Thermometer

Tempered glass touch
sensitive control +/-

"O22 WATER HEATED"

This Matfer tempering machine is a semi automatic bench top machine which tempers up to 22kgs of chocolate. Its accurate thermostat regulates from 25°C to 60°C.

Complete with 1/1 GN container 150mm deep and lid

Optional motor and wheel on Pg114



260522	790x385	210
--------	---------	-----

Optional Probe
Thermometer

Tempered glass touch
sensitive control +/-