

DR-QT Chocolate tempering machine



Specification

Chocolate temper machine is designed according to the characteristics of the natural cocoa butter and cocoa butter equivalent(CBE).

It is in vertical structure,the chocolate mass is fed from the side, then go up through the ten plates and output from the top of the machine. The tank is divided into four temperature sections with 10 plates.After this process, chocolate paste will be crystallized well with smooth taste, shine surface and longer shelf life.

The material of the main parts for stainless steel tempering machines:

1. ten plates are stainless steel 304
2. impellers are copper
3. cover and main frame is stainless steel 304
4. principal axis will be stainless steel 304
5. heating water tank is stainless steel 304
6. Compressor to be Copeland brand water-cooled (made in China)
7. Motor and reducer is SEW(made in China),electric components are Schneider or Siemens. PLC with touch screen is Siemens. Water pump is Grundfos, temperature controller is Omron.

Technical data

Model	QT-250	QT-500	QT-1000
Flow rate(kgs/h)	100~250	250~500	800~1000
screw speed(rpm)	48	48	48
Refrigeration unit	3HP Copeland	3HP Copeland	5HP Copeland
Total Power(kw)	8.3	11	15.25
Dimensions(mm)	1000×850×1900	1100×980×1900	1200×1080×1900