

Continuous Tempering Machine

Crystal 10



Your production, unleashed.

The Crystal 10 was created to give you a highly efficient and complete production on a small scale. The entire design and system of Crystal 10 was designed to make your day-to-day work easier and hassle-free.

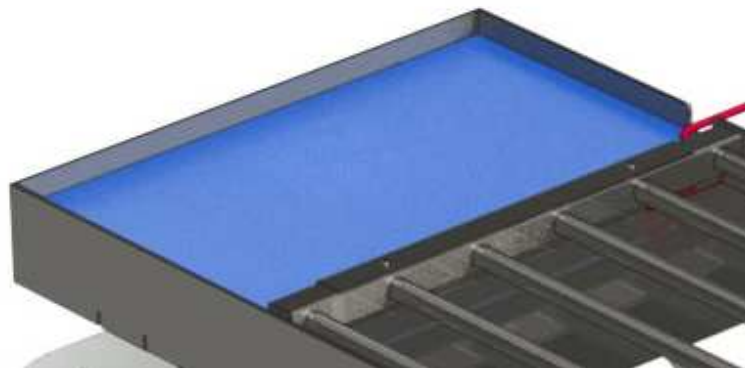




Heated Vibrating Table

With a unique VONIN design, the Crystal 10 vibrating table features a grille with extra space to turn molds and make chocolate chips. All the contact parts are heated so that there is no crystallization of the chocolate on the table.

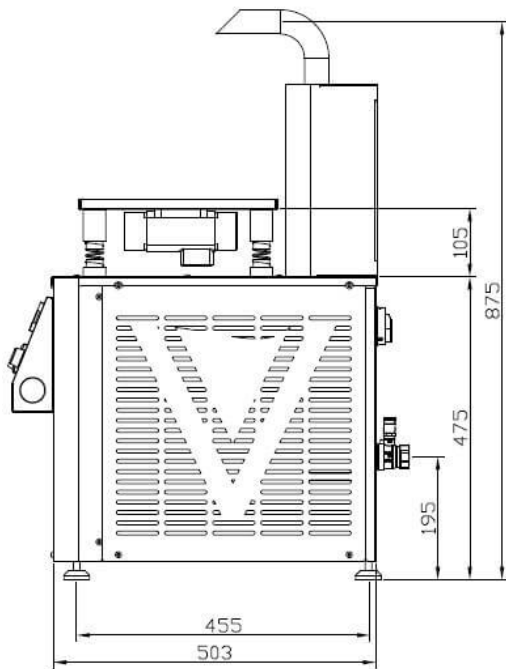
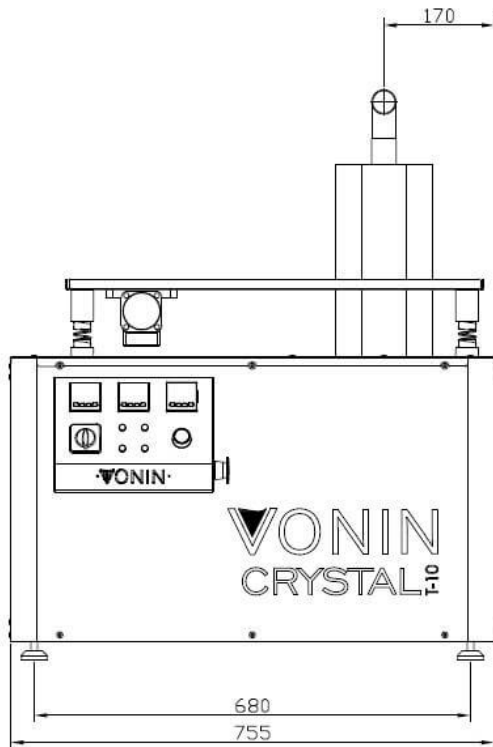
.



In addition, we took the care to place in it a space to vibrate from 1 to 3 moulds, depending on its sizes. Its polyurethane sanitary cloth is easy to clean and does not dry out in contact with chocolate.



Datasheet



VONIN Máquinas

Tempers up to

30kg of chocolate per hour

Body, contact parts and accessories in

Stainless Steel (SS) 304

Reservoir with storage capacity of

10kg of chocolate

Minimum chocolate capacity for operation

5kg

Voltage

220V Single-phase

Net weight (empty machine)

110Kg

Main motor (conveyor thread)

 **Bonfiglioli**

Secondary motor (mixer)

 **BOSCH**

Three term controllers (PID)

 **Autonics**

Refrigeration system

 **ELGIN**

Additional Features:

- Vibrating table w/ heating for removal of air bubbles
- Machine built with sanitary design
- Flow stopping pedal for dosing control
- Screw conveyor with reversing system for easy cleaning
- Cold gas refrigeration system