

Chocolate Tempering Machine

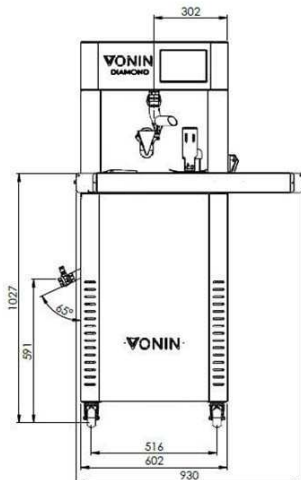
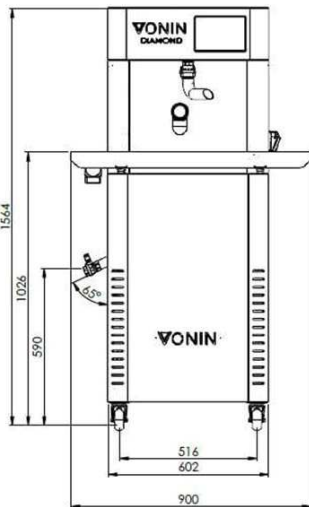
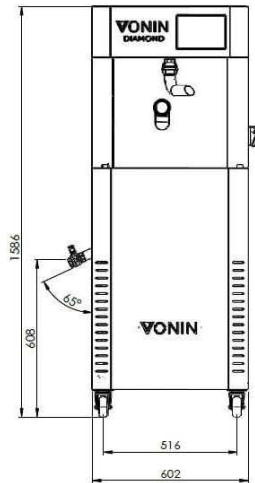
Diamond 50

We've created the Diamond 50 to unify into a single piece of equipment everything a high-end production needs to do the best. It features an enrobing and a vibrating table module that allows the machine to melt, temper and deposit chocolate, as well as enrobe and remove air bubbles. These accessories are easily interchangeable and can be switched with your own hands without any hassle.

The Diamond 50's continuous tempering system is able to work on all the key aspects of good chocolate tempering, ensuring that your end products will have beautiful gloss finishes, increased shelf-life and a nice snap. Like they are meant to be.



Datasheet



Tempers up to

330lbs (150kg) of chocolate/hour

Body, contact parts and accessories in

Stainless Steel (SS) 304

Reservoir with storage capacity of

110lbs (50kg) of chocolate

Minimum chocolate capacity for operation

55lbs (25kg)

Voltage

220V Single-phase/three-phase

Net weight (empty machine)

180Kg

Motorization

 **Bonfiglioli**

Three term controllers (PID)

Autonics

Additional Features:

- Flow rate of 6,6lb (3kg) / min
- Sanitary design for easy cleaning and maintenance
- Screw conveyor with reversing system for easy emptying of the machine
- Cold gas refrigeration system
- Temporized depositing feature



Vibrating Table Module

The vibrating table module makes the Diamond 50 the ideal partner for producing any kind of moulded chocolate.

With this module, your team will be able to remove all air bubbles that naturally form in chocolate, ensuring a production with minimal waste and high efficiency.



400mm Enrobing Module

The enrobing module gives the Diamond 50 the ability to directly enrobe with tempered chocolate, opening opportunities for you to take the quality of your products to the next level.

This accessory provides everything you need to enrobe perfectly: blower to remove excess chocolate, vibration system on the belt, 10 speed adjustments and estimated production of up to 4000 units per hour.

