

## Continuous Tempering Machine

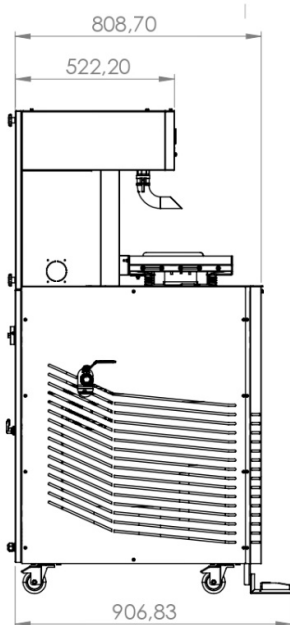
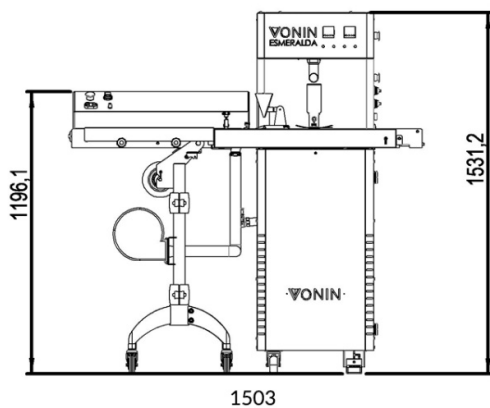
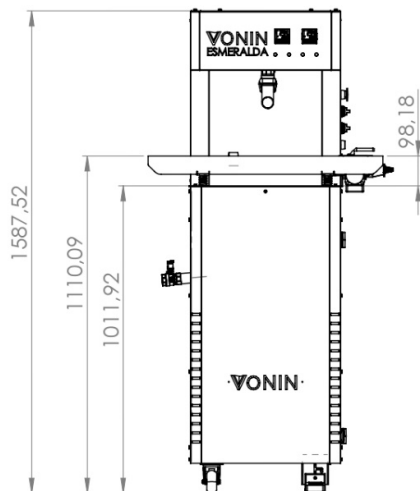
# Esmeralda 30



**An arsenal, at your service.**

Impeccable tempering. Chocolate always ready for you to do your best work. Whatever your need, the Esmeralda 30 tempering machine gives you everything you need to reach the next level.

## Data Sheet | Esmeralda 30



Tempers up to  
**90kg of chocolate/hour**

*Being fed with melted chocolate*

Tempers up to 30kg of chocolate in  
**12 minutes**

Body, contact parts and accessories in  
**Stainless Steel (SS) 304**

Reservoir with storage capacity of  
**30kg of chocolate**

Recommended chocolate capacity for startup  
**15kg**

Voltage  
**220V Single-phase**

Net weight (empty machine)  
**130Kg**

Motorization

 **Bonfiglioli**

Three term controllers (PID)

**Autonics**

**Additional features:**

- Flow rate of 2kg/min
- Sanitary Design for easy cleaning and maintenance
- **Removable screw pump with reversing system for easy cleaning and emptying of the machine**
- Cold gas refrigeration system



Module

## COB-200V

The COB-200V module transforms the Emerald 30 into a complete noble chocolate icing, with unique features to perfectly cover your products.

- + 200mm working width
- + Blower to remove excess chocolate
- + Coupled Exit Mat
- + Vibration system for better bottom finish
- + Automatic parchment paper feeder to assist in product removal

- + Wormtail system to remove imperfections
- + Own support that facilitates disassembly
- + Removable backing tray for easy removal of products with parchment paper
- + Coupled Exit Mat



Module

## Vibrating Table

The vibrating table module makes the Emerald 30 the ideal partner for making any kind of chocolate molds. From massive chocolates to hollow stuffing chocolates and Easter eggs.

- + Two spaces to vibrate from 3 to 6 simultaneous molds
- + Heated grill to prevent chocolate crystallization
- + Vibration suitable for chocolate work

- + Polyurethane sanitary canvas that does not dry or yellow in contact with chocolate, easy to clean.
- + Scraper to improve productivity
- + Useful grill space allows you to make chocolate cones with peace of mind