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Chocolate Tempering Machine

Catalogue – Spectra Pro Temper 30



SPECTRA PRO TEMPER 30



Includes Patented and Patent Pending features. Product may differ slightly from the picture above.

A chocolatiers choice for chocolate tempering.

The Spectra Pro Temper 30, offers an all-in-one solution for melting, tempering and moulding chocolate. They are suitable for filling all types of Chocolate Moulds - bars, slabs, hollow figures, etc.

Chocolates of the finest quality can be produced on our Spectra Temper 30, as they are equipped with an electronic Temperature Controller and indicator, ensuring that the Chocolate is in a constant state, allowing the user to concentrate on the creative side of Chocolate-making.

The Spectra Pro Temper 30 is easy to handle. The most special feature is our Vibrating Device, which removes the air bubbles from the Chocolate. It also helps remove chocolate from the mould to make a shell to fill the centre-filling.

Each chocolatier has a certain speed and time line to grind the Choco nibs and to temper it. The built-in speed controller helps with this process. As it can be set as per once choice.

Not only can one control the speed of the chocolate being tempered in, one can also change the temperature to a desired one as per preference.

The Spectra Pro Temper can melt, temper, vibrate and mould Chocolate, hence is an all in one solution and a major requirement for any chocolatier.

Features

- Ideally suited to the needs of Bakeries, Hoteliers, Chocolatiers, etc.
- Electronic Temperature Controller for making fine quality chocolates - both pure and compound.
- All the crucial components - Motor, Gear box, Bearings, Switch-gear, etc. - are sourced from world-class suppliers like Buonfiglio, NBC, ABB, Siemens, etc. to ensure long and trouble-free service.
- Food-grade Revolving Wheel.
- The Spectra Pro Temper 30 has a production capacity of 50 - 75 kgs/day per day
- Comes in with a built-in speed controller.
- Speed Control feature for the Revolving Wheel.
- High grade rust proof Stainless steel 304 grade is our standard.
- SS 304 grade body.
- NO NEED TO BUY ANY ADD ONs and ATTACHMENTS - all are included
- Ergonomic design
- Drain out facility to remove the chocolate from the machine after production
- We have readily available spare parts that can ship worldwide and give you peace of mind

Specifications

- Stainless steel 304 grade.
- Power Requirements: 3 KW
- Comes with built in speed controller.
- Weight – Approximate 100kgs
- Dimensions - 92 x 66 x 104 cm LBH

(Note: All specifications are subject to change without notice as products are constantly improved)