

NOVACHOC

La technologie au service de la tradition

MAYA



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MAYA SPECIFICATIONS

FEATURES

- " Machine made of stainless steel
- " Three phase refrigeration unit
- " Tank capacity : 30 kg
- " Closed circuit (no water mains connection or drain)
- " Electric power 380V (3Ph+N+T) OR 220V (3PH + E) - Contact us for different power
- " Hood with space heating
- " Electronic chocolate temperature control (PID controller with PT100 temperature sensor)
- " Machine may be refilled with chocolate while running
- " Chocolate-flow stop pedal
- " Crystallization time : between 25 & 40 mn (depends on the ambient temperature of chocolate)

Conveyor

On trolley, for easy moving.

- " Chocolate double flow for enrobing
- " Blower is height adjustable
- " Speed drive of the conveyor
- " Possibility to stop the loading grid (independently from the rest of the conveyor)
- " Length of candies loading grid 605 mm & lenght of candies enrobing grid 460 mm
- " Width of the coating grid 260 mm
- " Output lenght of the conveyor 1235 mm

Option(s)

- " Vibrating & heating table (380 x 940 mm)



Dimensions

Tempering machine		Conveyor	
Width (mm)	620	Width (mm)	300
Depth (mm)	1000	Length (mm)	2300
Height (mm)	1600	Working height (mm)	1070
Weight (kg)	215	Weight (kg)	68

Together, make your dream reality

