

NOVACHOC

La technologie au service de la tradition

VICTORIA 2



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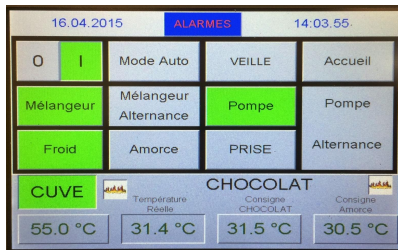


VICTORIA 2 SPECIFICATIONS

FEATURES

- ~ Machine made of stainless steel
- ~ Monophase refrigeration unit
- ~ tank capacity : 20 kg
- ~ Closed-circuit (no water mains connection or drain))
- ~ Electric power 380V (3Ph+N+T) OR 220V (3PH + E) - Contact us for a different power
- ~ 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)

Touchscreen features



Easy use, touchscreen provides some additional features :

- ~ Programming deferred start-up with cold
- ~ Programming the switching on the alternating stirrer while the chocolate is melting
- ~ Recording of programs by recipe / by chocolate couverture
- ~ Programming the automatic standby mode (with the possibility of operating the alternating stirrer)
- ~ Alarm - displays the fault (eg safety grid removed)

Conveyor

On trolley for easy moving,

- ~ Chocolate double flow for enrobing
- ~ Blower with dimmer
- ~ Speed drive of the conveyor
- ~ Length of candies loading grid 300 mm & length of candies enrobing grid 350 mm
- ~ Width of the coating grid 200 mm
- ~ Output length of the conveyor 1200 mm

Option(s)

- ~ Vibrating & heating table
- ~ More powerful blower with dimmer



Dimensions

Tempering machine		Conveyor	
Width (mm)	600	Width (mm)	600
Depth (mm)	860	Length (mm)	1970
Height (mm)	1760	Working height (mm)	1030
Weight (kg)	140	Weight (kg)	58

Together, make your dream reality

