

NOVACHOC

La technologie au service de la tradition

TE3



**NOVA
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FABRICATION
FRANCAISE

TE3 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
- ~ Primer system for tempering
- ~ 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

- ~ 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)
- ~ Possibility of separating the grid of the output conveyor
- ~ Length of candies loading grid 605 mm & lenght of candies enrobing grid 460 mm
- ~ Width of the coating grid 200 mm OR 260 mm
- ~ Output lenght of the conveyor 1235 mm OR 2000 mm

Option(s)

- ~ Vibrating & heating table (380 x 940 mm)
- ~ Partial coating
- ~ More powerful blower with dimmer
- ~ Truffles grid



Dimensions

Tempering machine

Width (mm)	620
Depth (mm)	1070
Height (mm)	1600
Weight (kg)	215

Conveyor

Width (mm)	240 ou 300
Length (mm)	2300 ou 3065
Working height (mm)	1070
Weight (kg)	45

Together, make your dream reality

