

TB 100/200 WATER COOLED TEMPERING MACHINES

With the TB100 and TB200 you can melt, temper and store up to 5 tempering sets e.g. dark, milk, white etc.



- 100 kg and 200 kg tempered chocolate for depositors, enrobers and molding machines
- Portable, with pump and pipe system for external transfer as option
- Made of stainless steel and designed for easy cleaning



QUALITY CHOCOLATE MACHINERY

HocoMa[®]



TB 100/200 WATER COOLED TEMPERING MACHINES

TB100/TB200 ensures efficient production and uniform quality products

Well-tempered chocolate

The TB100 and TB200 tempering machines are water cooled batch tempering machines and they have a volume of respectively 100 kg and 200 kg tempered chocolate. Here is chocolate melted, tempered, and stored, and finally transferred to chocolate consuming machines, like molding machines, enrobers or depositors – either manually or automatically by means of a pump system.

Larger amounts of chocolate

If a larger amount than 200 kg tempered chocolate is needed, the TB100/200 tempering machines can be supplemented – in regard to the melting process alone - with a dedicated 500 kg melting tank like the Chocoma model H500.

Portable and flexible production

The 100 kg model, TB100, is on wheels and therefore portable. This enables it to be moved between several chocolate machines. If the 100 kg model is equipped with a pump, distribution of chocolate to several chocolate machines will be handled quickly and easily.

Easy and controlled operation

The melting and tempering process is continuously monitored by a PLC controller that ensures an exact temperature control. The tempering process temperatures are continuously shown, and the intuitive graphics on the touch screen makes it easy to operate.

As a rule of thumb, the tempering process requires 1,5-liter water from the tap to temper 1,0 kg. chocolate. Alternatively, a closed circuit of cooling water can be established with a local or central cooling unit.

Technical information

	TB 100	TB 200
Chocolate capacity	100 kg	200 kg
Height total	115 cm	150 cm
Loading height	115 cm	150 cm
Outside diameter	76 cm	76 cm
Drain height	40 cm	40 cm

Features

- The melting temperatures, the cooling process and the final chocolate tempering is programmed by the operator. And so is the maximum acceptable temperature of the water in the water jacket during the cooling phase.
- Up to 5 sets of tempering temperatures can be stored in the control system, e.g for dark, milk, white, origin chocolate etc.
- A clock can be programmed to start the cooling process at a specific time. If tempered chocolate must be available immediately when the chocolatier turns in at 08:00, then the programmable clock is set at 07:00 – and the tempered chocolate is available at 08:00.
- Draining of chocolate takes place through the electrically heated valve, or through a pump and pipe system.

Visit www.chocoma.com for more technical information

