

Chocotemper-Top

Chocolate Tempering Machine

Sephras innovative tabletop chocolate tempering machine with a capacity 5.5 kg, is ideal for pastry stores, ice-cream parlours and restaurants. Due to its small size, the Chocotemper-Top is ideal for any chocolate business. Chocotemper-Top ensures the same high quality standard as other Chocotemper machines of greater dimensions. The Chocotemper-Top strengths are represented by its touch screen technology which allows you to keep the chocolate tempering process under control, as well as its stainless steel frame which ensures solidity and sleek design.



“IDEAL FOR KIOSKS, RESTAURANTS AND CONFECTIONARY BUSINESSES”

SPECIFICATIONS

CAPACITY OF THE BOWL: 5,5 KG
VOLTAGE: 110/240V
POWER: 1,1 KW
WEIGHT: 52 KG
DIMENSION: 480X460XH620 MM
COD. 14.1.CHOCOTOP
1 YEAR LIMITED WARRANTY



Optional Accessory

Industry standard and best premium Couverture Belgian Chocolate. Available in Dark, Milk and White in 907G, 2,5KG, 10KG and 20KG Bags

