

200 Lb / 90 Kg Chocolate Molding Workstation



All-in-One Chocolate Maker



PRODUCT SPECIFICATIONS

Dimensions	43.8" width x 30.4" depth x 55.4" height
Body	Stainless steel
Voltage	120VAC
Electrical	1-Phase / 60 Hz / 16 Amps
Temperature Accuracy	+/- 0.5°
Power Cord Length	8 ft
Weight of Unit	380 lbs
Warranty	1 year limited product warranty

Temperer, Depositor, and Vibrating Table in a Single Compact Unit

Streamline your chocolate-making process with Savage Bros' 200 Lb Chocolate Molding Workstation. This all-in-one solution lets you temper, deposit into molds, and achieve a flawless finish with its built-in vibrating table.

Perfect for artisan chocolate shops with limited space, this compact unit is the ideal machine to scale production efficiently and maintain exceptional quality.

KEY FEATURES

- 1 All stainless steel double-wall jacketed tank construction
- 2 Capable of maintaining temper for 6 hours or longer, ensuring consistent quality and reducing the need for frequent re-tempering
- 3 Adjustable Volume Depositing Pump – Delivers up to 7-8 ounces per deposit stroke, with precise volume control easily managed through the intuitive PLC touchscreen interface
- 4 Equipped with a vibrating work surface and a heated molding grate
- 5 Includes an integrated excess chocolate return system that efficiently recirculates chocolate back into the tank, minimizing waste and maximizing productivity
- 6 Water-jacketed depositing pipe to nozzle to maintain perfect temper from tank to mold
- 7 Multi-nozzle depositing heads available to fit your molds – easy no-tool changeover



Center molding grate is heated



Vibrating work surface



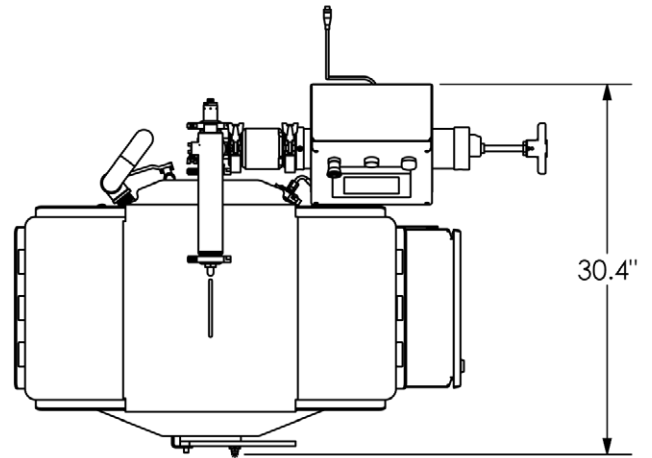
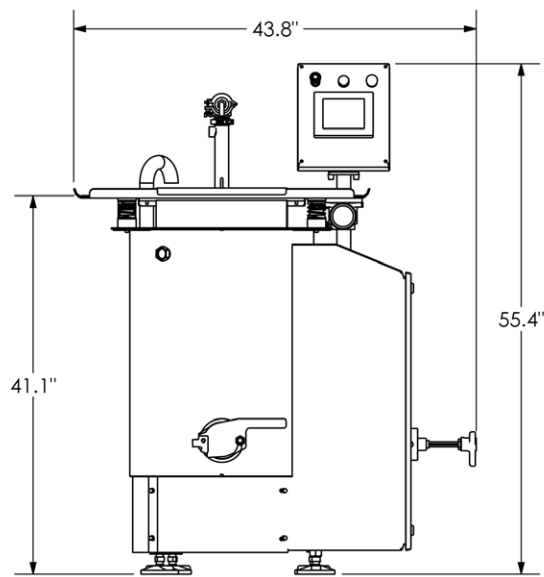
Water-jacketed depositing nozzle & pipe

OPTIONAL PUMP STYLE / CONTROL

- Electric Depositing Pump

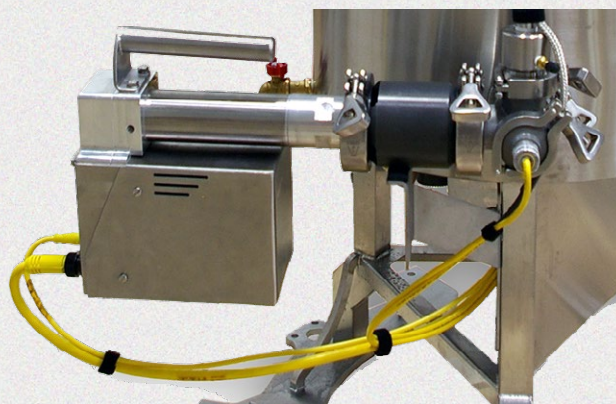
MADE
IN USA

DIMENSIONAL DRAWINGS



OPTIONAL

Not included in the 200 Lb Chocolate Molding Workstation



Electric Depositing Pump

Allows for user selectable deposit volume