

50 Lb / 22 Kg Chocolate Temperer



High-Precision Chocolate Temperer for Small-Batch Production



Melter, Temperer, and Holding Tank for Small-Batch Chocolate Production

Achieve perfectly tempered chocolate with our precision-engineered 50 Lb Chocolate Temperer, tailored specifically for artisan chocolatiers. Designed to enhance efficiency while maintaining the highest quality, this unit features advanced temperature controls and a scraper-equipped agitator to ensure professional-grade results.

The Savage Bros 50 Lb Chocolate Temperer ensures consistent and reliable tempering, featuring a scheduled tempering function for added convenience and precision.

PRODUCT SPECIFICATIONS

Dimensions	26.5" width x 22.3" depth x 23.3" height
Body	Stainless steel
Volt	120VAC
Electrical	1-Phase / 60Hz / 9 Amps
Temperature Accuracy	+/- 0.5°
Power Cord Length	8 ft
Weight of Unit	120 lbs
Warranty	1 year limited product warranty



Removable agitator with bottom and sidewall scraping action



Intuitive touchscreen display

KEY FEATURES

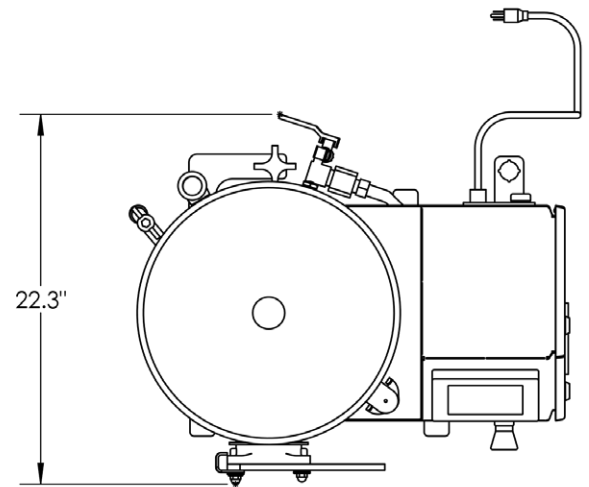
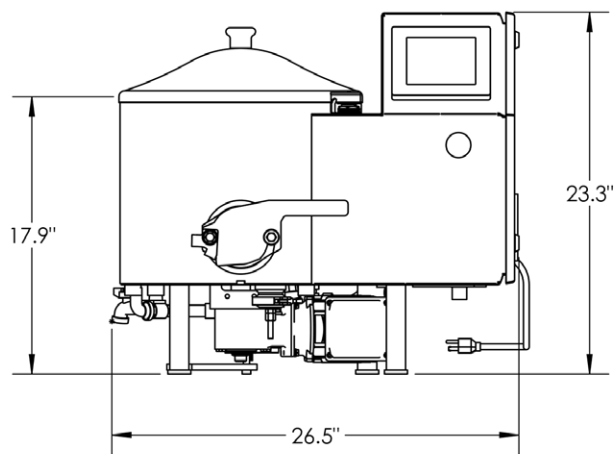
- 1 All stainless steel double-wall jacketed tank construction
- 2 Water-jacketed guillotine valve for an easy and controlled product draw off
- 3 Removable bottom-driven agitator for superior mixing action and easy access to product zones for faster and thorough cleaning
- 4 PLC touchscreen control for seamless programming of melting and agitator cycles
- 5 Cooling cycle utilizes external water source and drains heat away from chocolate and out of the room
- 6 Senses and displays product temperature within a +/- half of a degree
- 7 Includes a sanitary port to add optional pump

OPTIONAL RELATED PRODUCTS & ACCESSORIES

- Integrated Mini Depositing Pump
- Vibrating Table

MADE
IN USA

DIMENSIONAL DRAWINGS



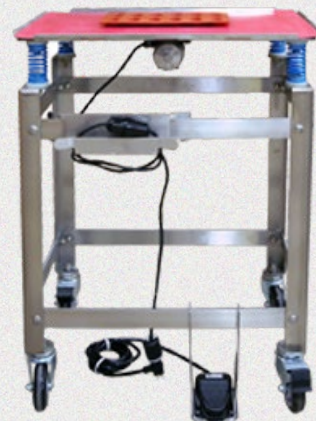
Not included in the 50 Lb / 22 Kg Chocolate Temperer Pricing

OPTIONAL



Mini Depositing Pump (Integrated Depositing Pump)

For molding applications, use the Savage Bros Integrated Depositing Pump for precise, mess-free deposits—eliminating the hassle of traditional flood molding.



Vibrating Table

The Savage Bros Vibrating Table is designed to work seamlessly with all types of molds and baking trays, ensuring a smooth finish by eliminating voids and air bubbles in your molded products.