

200 Lb / 90 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 200 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 200 Lb Chocolate Temperer ensures consistent and reliable tempering, featuring a scheduled tempering function for added convenience and precision.

PRODUCT SPECIFICATIONS

Dimensions	29.5" width x 30.9" depth x 61.3 height
Body	Stainless steel
Volt	120VAC
Electrical	1-Phase / 60Hz / 16 Amps
Temperature Accuracy	+/- 0.5°
Power Cord Length	8 ft
Weight of Unit	320 lbs
Warranty	1 year limited product warranty



Removable agitator with bottom and sidewall scraping action



Intuitive touchscreen display

KEY FEATURES

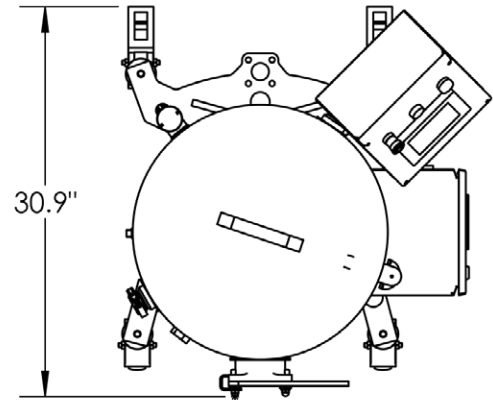
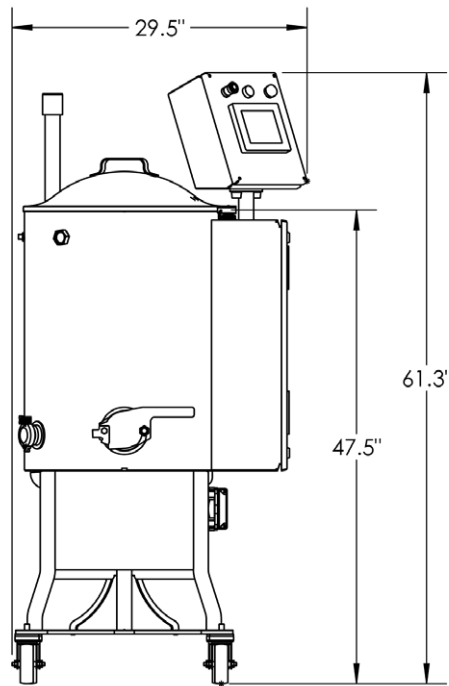
- 1 All stainless steel double-wall jacketed tank construction
- 2 Water-jacketed guillotine valve for an easy and controlled product draw off
- 3 Removable bottom-driven agitator for superior mixing action and easy access to product zones for faster and thorough cleaning
- 4 PLC touchscreen control for seamless programming of melting and agitator cycles
- 5 Cooling cycle utilizes external water source that 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
- 8 Includes casters for mobility

OPTIONAL RELATED PRODUCTS & ACCESSORIES

- Integrated Transfer Pump
- Integrated Depositing Pump
- Vibrating Table

MADE
IN USA

DIMENSIONAL DRAWINGS



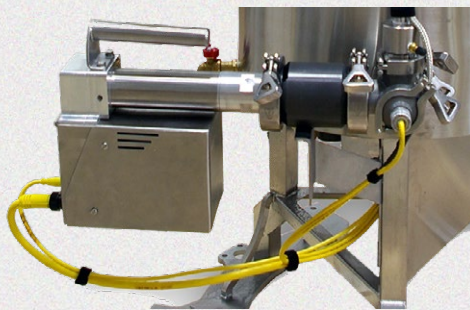
Not included in the 200 Lb / 90 Kg Chocolate Temperer Pricing

OPTIONAL



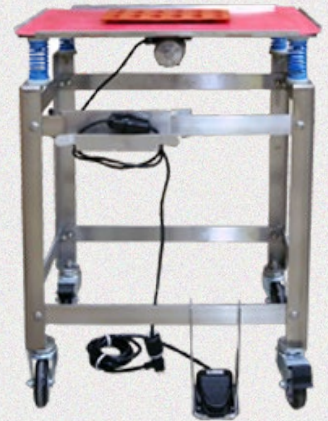
Integrated Transfer Pump

For continuous pump transfer operation, use the Savage Bros Integrated Transfer Pump. The control module is integrated into the PLC Touchscreen of the Chocolate Temperer. It features an adjustable deposit amount, up to 6 oz per stroke, 6 lb chocolate transfer per minute.



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.