

SELMI ONE

Compact size

Ideal for bakers, ice cream parlours and restaurants

Tempers 12 Kg of chocolate in 7 minutes

New construction concepts resulting in lower energy consumption

Fast melting and tempering of chocolate. Low voltage heated vibrating table.
Easy cleaning of the machine. Volumetric dispenser, pedal to control the flow
of chocolate. Close circuit cooling system with countercurrent exchanger.

Option to modify to single phase 220V • Option to modify to three-phase
220 V - 50/60 Hz • Heated vibrating table 220 V 24 V

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz

Power required: 1 Kw 16 A - 5 poles

Tank capacity: 12 Kg

Hourly production rate: 55 Kg

Cooling unit: 900 frigorie/h

Dimensions: h. 1470 mm, w. 380 mm, d. 730 mm
inclusive of vibrating table: w. 670 mm

