



# AT

## LCM TWIN Temper 25 AT · 40 AT · 60 AT

Chocolate Tempering Machine

with fully automatic continuous circulation tempering with 2 tanks



The LCM TWIN Temper was especially developed to continually have two types of tempering chocolate available.

Both tanks work completely independently from each other and can be automatically filled with liquid chocolate using the LCM melting container (LCM M models).

Easy cleaning and mobility ensure flexible use of the LCM TWIN Temper Models.

LCM TWIN Temper 40 AT



LCM TWIN Temper 40 AT with  
2 x LCM 400 M Melting Container



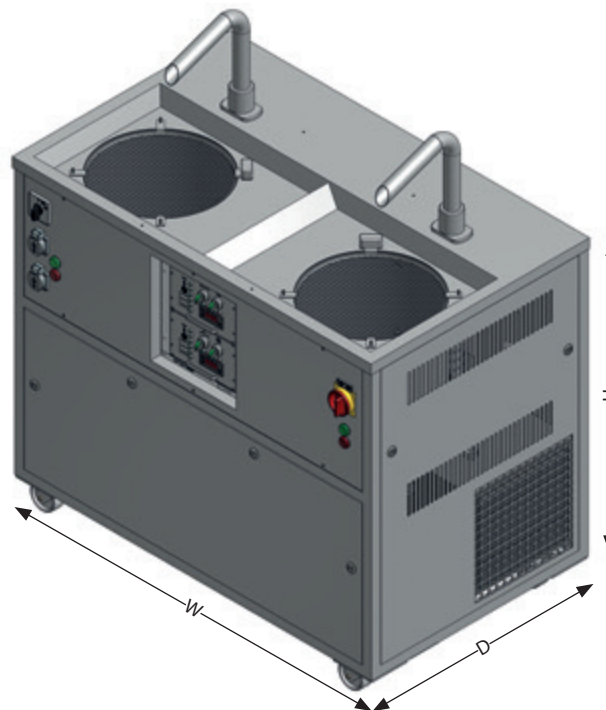
# LCM TWIN Temper 25 AT · 40 AT · 60 AT

Technical Data

**LCM**  
Schokoladenmaschinen

## Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated pipe system for filling external machines
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Heated protective grid



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM TWIN Temper 25 AT</b>	2 x 25	101	75	101	400/4,5	200
<b>LCM TWIN Temper 40 AT</b>	2 x 40	118	81	101	400/5,5	275
<b>LCM TWIN Temper 60 AT</b>	2 x 55	124	84	101	400/6,0	280