



AT

LCM Triple Temper and Choco-Bar Chocolate Tempering Machine with numerous tanks

LCM

Schokoladenmaschinen

The LCM Choco-Bar was specially designed for up to seven different types of chocolate to be tempered simultaneously. The LCM Triple Temper offers the tempering of up to three types of chocolate.

The continuous circulation tempering in the tanks works completely independent from one another and can be operated individually.

The tempered chocolate is removed through the mold filling pipes.

Easy cleaning and changing of chocolate using the discharge pipes on the backside is possible.



LCM Choco-Bar



LCM Triple Temper

www.lcm.de
info@lcm.de

LCM Schokoladenmaschinen GmbH · Schlierer Strasse 61 · D-88287 Gruenkrut

Tel.: +49 (0)751 - 295935-0 · Fax: +49 (0)751 - 295935-99



LCM Triple Temper and Choco-Bar

Technical Data

LCM
Schokoladenmaschinen

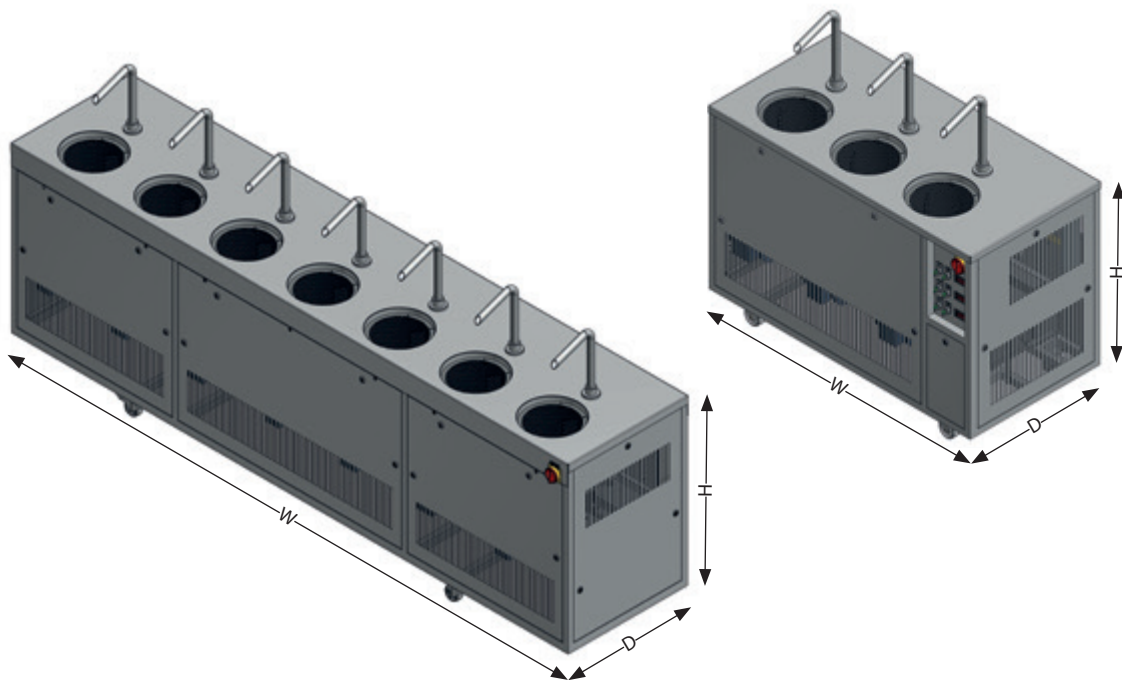
Available accessories

- Curved mold filling pipes with mechanical volume control
- Inserts for reducing the volume in the tank
- Decorating tray



Tempering units, each operating independently of each other, are combined in a compact machine.

Numerous versions available upon request.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM Choco-Bar with 3 tanks	3 x 25	142	77	95	400/4,0	250
LCM Choco-Bar with 6 tanks	6 x 25	269	75	99	400/8,0	500