



AT

LCM 25 AT-S · 40 AT-S · 60 AT-S

Chocolate Tempering Machine

with fully automatic continuous circulation tempering

LCM

Schokoladenmaschinen

The AT-S models have the corresponding functions to the LCM AT models but are equipped without an integrated-heated tray.

They are ideal for manually removing tempered chocolate and for the filling of coating or dosing machines of all makes and models. Flexible mold filling pipes allow multiple uses.

It is possible to refill during running operation with liquid chocolate. With the models LCM 40 AT-S and LCM 60 AT-S, it is possible to fully automatically refill the chocolate with a visible level control on the machine in combination with a LCM melting container (LCM M models).

Operation, change of chocolate and cleaning for these models is quite easy.



LCM 25 AT-S



LCM 40 AT-S



LCM 25 AT-S · 40 AT-S · 60 AT-S

Technical Data

LCM
Schokoladenmaschinen

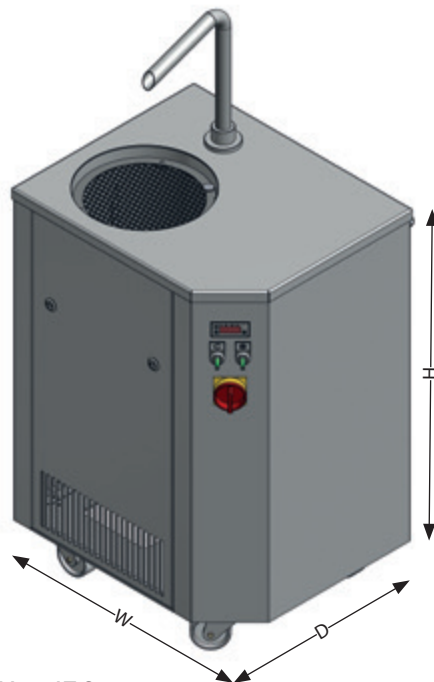
Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank



Heated pipe system for
LCM 40 AT-S and LCM 60 AT-S

Heated protective grid for
LCM 40 AT-S and LCM 60 AT-S



LCM 25 AT-S



LCM 40 AT-S

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 25 AT-S	25	61	57	90	230/1,5	90
LCM 40 AT-S	40	76	65	91	400/2,8	130
LCM 60 AT-S	55	85	70	91	400/3,0	150