

HTF CONTINUOUS TEMPERING MACHINE

The HTF machines are Freon cooled continuous tempering machines. They have a built-in cooling compressor. Following capacities are available:

- HTF 100: 100 kg/h of tempered chocolate
- HTF 100 TWIN: 2 x 100 kg/h of tempered chocolate
- HTF 150: 150 kg/h of tempered chocolate
- HTF 150 TWIN: 2 x 150 kg/h of tempered chocolate
- HTF150 Large: 150 kg/h of tempered chocolate and 200 kg holding tank. Designed to temper aromated or pigmented chocolate.
- HTF 200: 200 kg/h of tempered chocolate

These machines are deign to feed enrobers, decoration units or small depositors with well-tempered chocolate.



Option: vibrating sieve



HTF 150 Large



HTF 100



200 kg tank of HTF 150 Large

Type	Capacity	Length	Width	Height	Number of cooling columns	Re-heating zone	Cooling compressor	Sieve	Chocolate tank
	kg/h	mm	mm	mm					
HTF 100	100	1.050	650	1.130	1	Non	Oui	Option	30 kg
HTF 150	150	1.050	650	1.430	1	Non	Oui	Option	30 kg
HTF 150 Large	150	1.400	1.000	1.100	1	Non	Oui	Option	200 kg
HTF 100 TWIN	2x100	1.100	1.200	1.430	2	Non	Oui	Option	2 x 30 kg
HTF 150 TWIN	2x150	1.100	1.200	1.430	2	Non	Oui	Option	2 x 30 kg
HTF 200	200	1.400	1.000	1.100	1	Non	Oui	Option	30 kg