



TEMPERING - MOULDING - ENROBING

GOLD 1



GOLD 1

The smallest

The most versatile

Very economical

CAPACITY : 5/12 Kg

GOLD 1

New enrobing system

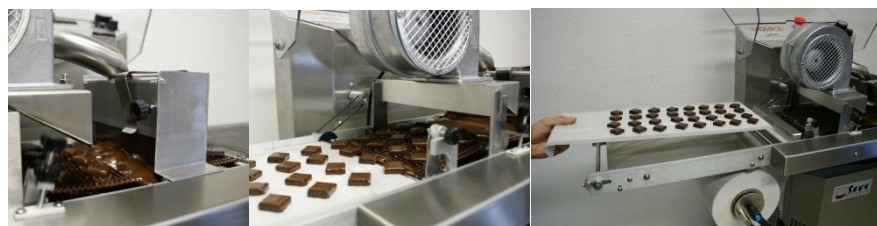
with plate exit



Continuous tempering

3 precise PHASES

(45° - 27° - 30° adjustable)



TEMPERING - MOULDING - ENROBING



The **GOLD 1** tempering machine is equipped with our 3 phases continuous tempering system with adjustment of 3 instructions (45° - 27° - 30°) to eliminate the possibility of thickening of the chocolate. By adding the transporter kit, it's transformed into a complete enrober; with the vibrating table, it's transformed into a moulding station.



TEMPERING

The machine is equipped with a integrated cooling unit and our 3 phases tempering system. The 15 L melter is perfect for 5 to 12 kg of melted chocolate.

The operation could not be easier, with only 2 controls to operate:

- The selector knob.
- The 3 phases regulator.

MOULDING

The vibrating table (optional) sits directly on the tempering machine.

ENROBING

The enrobing kit is centered on the tempering machine. It is completed with an entry belt, an enrobing belt, variable vibration and a pivoting detailer. The gutter is on the conveyor. The fan is adjustable in height and in speed. Take off is done on parchment paper.

NEW: The paper drive weight leans on 2 notched belt. The pick-up plate is already in place when the products arrive. Just have to cut the paper and pick up the plate of chocolates.

ADVANTAGES OF THIS SYSTEM: Automatic stop of the paper

- Very quick and easy pick-up of the chocolates
- No plate to slip under the chocolates or the paper, no uneven manual pulling on the paper that can damage the chocolates.
- No longer exit conveyor belt always difficult to adjust

TECHNICAL SPECIFICATIONS

Capacity: 5 to 12 kg
Voltage: 220/240 v single phase
50/60 Hz.
Power: 1700 w.

DIMENSIONS:

Width of belt:	180 mm	Height:	130 cm
Width machine:	46 cm	Working height:	1050 cm
Weight:	90 Kg	With enrobing kit:	125 cm
Depth:	49 cm		



Easier controls:

The 6 functions selector knob

The 3 phases regulator



Vos chocolats, notre **PASSION**
Your chocolates, our



1, rue des Entrepreneurs - ZA de la Grosse Pierre
78540 Vernouillet - France
Tél. : 33 (0)1 34 90 90 00 - Fax : 33 (0)1 34 90 99 00
info@savy-goiseau.fr - www.savy-goiseau.com

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