# CHOCOLATE PREPARATION

# **BETA X**Chocolate temperers





New vertical temperer machines suitable for the tempering of chocolate, compound and fatty or spread creams, with a capacity ranging from 100 to 4.000 kg/h

New design, new materials and a new user friendly touch-screen operator panel

Temperatures directly controlled on chocolate during all tempering steps

New, accurate tempering treatment with lower energy consumption

High flexibility due to a wide output production

**Optimized water circulation system** 

Integrated pre-treatment available, to ensure that all the chocolate mass feeding the machine

has the same controlled temperature

New "SMART TEMP" (Patent system) for tempering degree adjustment

VKB - chocolate feeding pump included

SCAMB – decrystallizer, stainless steel tube bundle heat exchanger

OPTIONALS

STANDARD FEATURES

TECHNICAL DATA		ВЕТА Х1	вета х2	вета х4	
Weight (dry weight / operating weight)	Kg	1300/1400	1650/1800	2400/2600	
Installed power	kW	13	18	22	
Installed power (with optional pre-treatment sector)	kW	37.5	42.5	46.5	
Cold water (0-6° C) consumption	l/h	2150	4300	8600	
No. of segments		3 + 1 optional pre-treatment			

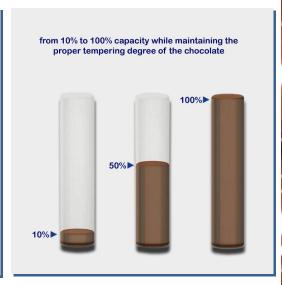
		BETA X1 BETA X2		вета х4			
Efficiency	%	9	8	98		98	
Productivity		min	max	min	max	min	max
Chocolate	Kg/h	100	1000	200	2000	400	4000
Cocoa liquor	Kg/h	50	500	100	1000	200	2000

## SMART TEMP SYSTEM New "SMART TEMP" (patent system) for tempering degree adjustment

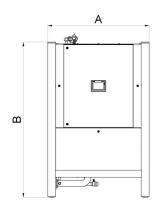
# Smart Temp Control System Tempering set point increasing Tempering set point degree Untempered Chocolate

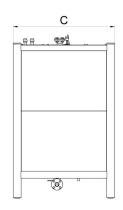
### **HIGH FLEXIBILITY**

New hydraulic circuit able to operate at a very low rate



## **DIMENSIONAL SCHEME**





	BETA X1 mm	BETA X2 mm	BETA X4 mm
A	1464	1464	1824
В	2200	2200	2200
С	1464	1464	1824

