

Adam K6

Bench tempering machine model Adam k6. With a capacity of six kg, this machine suitable for pastry shops, restaurants, and all other food businesses that would like to begin producing chocolate, or that already do so but would like to increase their production capacity. The machine can operate on a continuous cycle for days on end, allowing the user to temper 20 kg of solid chocolate in just 4 and a half hours (6kg of chocolate every hour and a half). The machine is extremely versatile and easy to use.

The user will quickly realize the machine's full potential, from setting the temperatures to the electronic dosing function, all of which can be controlled from the display or using a tablet.

The machine is also rendered one-of-a-kind by its high-tech features. In fact, it can be connected to the Internet for remote support from the manufacturer, and that can be controlled from a smartphone or tablet over a Wi-Fi connection via a USB adaptor.

Perfect for making:

- Chocolate pralines; chocolate bars; Easter eggs; various subjects in chocolate; chocolate decorations

The temperature control from the control panel allows to reach the perfect tempera for each type of chocolate and thus guarantee a crunchy and bright chocolate

Dimensions and Weight	Length: 47 cm Width: 50 cm Total height: 84 cm Basin diameter: 20 cm Outlet pipe length: 27 cm Machine weight: 67 kg Basin capacity: 6 kg Body material: Stainless steel
Consumption	1.5 kW 230 V 50/60 Hz
Operating times	Melting and tempering time: 1 hour and 15/30 minutes
Vibrating table	Vibrating table width: 52.5 cm Heating system integrated Easy to clean With heating system 2 mould holders
Instrumentation and electrical system	4.3-inch touch screen display with built-in multi-function program: Electronic dosing Temperature management Remote control and remote support functions Standby mode Safety fuses on the main components ¹ Resettable auger motor fuse 1 Inverter for direction reversal – Easy clean ¹ Pedal to stop the flow of chocolate
Handling system	2 single-phase motors 2 reducers Removable stainless-steel auger
Heating system	2 silicone heating elements for heating the basin ¹ heating cable for heating the auger
Cooling system	Refrigeration unit: Gas 134 A
Temperature control system	Three PT 100 probes – 1) Basin; 2) Auger; 3) Outlet pipe

ADAM K6 TEMPERING MACHINE



Easy Cleaning



Screen menu page: (Languages can be change from the panel)



Stainless Steel Auger



Wide Vibrating Table with Heating System



Power, Internet Connection & Cochlea Protection Panel



Rear Exhaust Pipe



Handling Trolley
Supplied on request



Famous pastry chefs use Adam K6



ON REQUEST CONVEYOR BELT FOR COATINGS

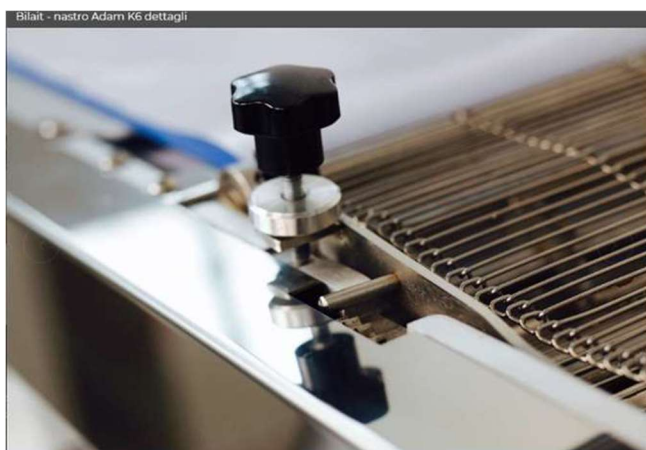


Article
Bench tempering machine ADAM K6 (6kg capacity)
Support trolley
Enrober for chocolate coating for the model Adam K6/K24 *

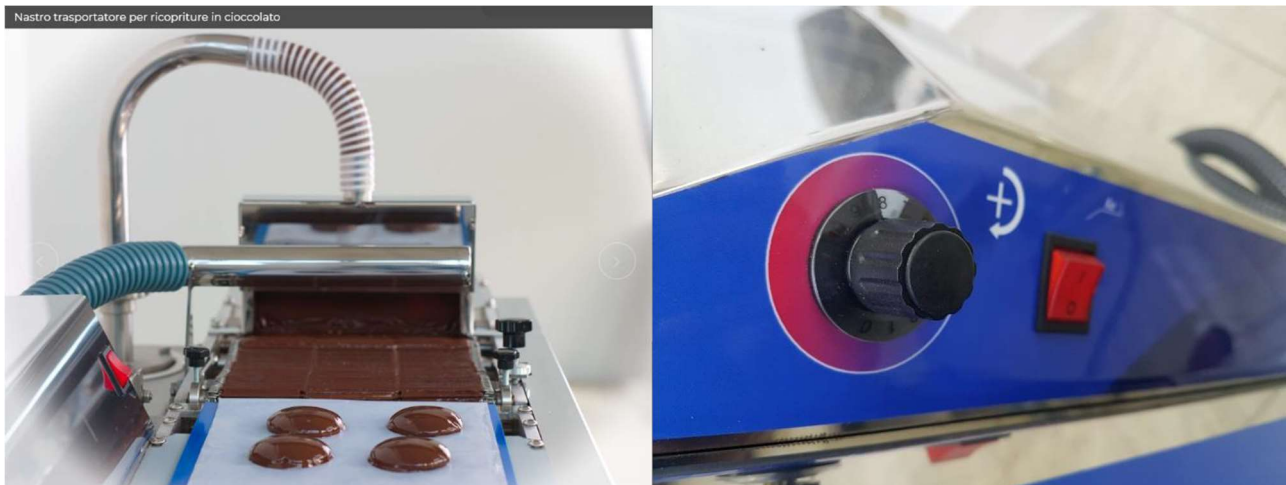
- Partial cover for tape

- Bottom only cover


* Conveyor belt for coating complete with: Carpet speed regulator, Switch to operate the blower, Article for chocolate cascade



Nastro trasportatore per ricopriture in cioccolato



Delivery time: 30 working days from the order date.

Shipping cost not included.

Availability of advice with our couriers for transport.

Instruction manual included.

Packaging included in the price.

Payment method: 100% of the total payment to confirm the order.

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