

SEPHRA® 10Kg Tempering Machine



This chocolate tempering machine has a capacity of 10 Kg and is ideal for pastry stores, chocolate shops and all types of restaurants. The 10 Kg Tempering machine is our medium standing tempering machine and has been specifically built for confectionery laboratories and therefore you can be ensured that this machine has been built to the highest standard.

The 10Kg tempering machines strengths are represented by its touch screen technology, which allows you to keep the chocolate tempering processing under control at all times. The stainless steel frame ensures solidity plus being a sleek design.

Tempering machines add a professional touch to any catering business by enabling you to drizzle or coat your products in glossy melted chocolate, making them look and taste even more delicious.

Specifications

400v
2.1 Kw
Capacity: 10Kg
Thermostat: 0-60°C
1 Year Limited Warranty

CE, ROHS CERTIFIED



Dimensions

Machine: 154 x 50.5 x 72 cm
Weight: 134 Kg
Dimensional Shipping Weight: 198 Kg
External Box: 90 x 63 x 175 cm



SEPHRA®

Optional Accessories



Sephra Belgian Chocolate

The industry standard and best Fountain Ready Belgian Chocolate. Available in convenient 907g bags, and larger 2.5 Kg or 10 Kg bags. Sephra chocolate forms a perfectly smooth curtain in all fondue fountains without the addition of oil or cocoa butter.

A wonderful blend of the finest ingredients creates a lovely aroma and smooth flavour. Sephra milk chocolate delivers a seductively warm, silky smooth texture with an intensely rich flavour. Conversely, the dark chocolate has a semi-sweet flavour, and casts the most alluring aroma which accentuates the flavour of dipped fruit with an unrivalled depth of character and appeal.

Sephra Marshmallows

Sephra marshmallows are large chunky barbeque style marshmallows, which are halal approved and gluten free. Perfect for dipping into a smooth curtain of melted chocolate or as a accompaniment to any dessert.

Sephra Fudge

Made in England especially for Sephra, our fudge is delightfully smooth and rich. Each piece giving you a burst of sweetness that compliments Sephra fountain ready Belgian Chocolate.

SEPHRA®

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