



# Chocolate Tempering Machine

After the chocolate has been tempered, it is hard and dense, crystal stable, delicate in texture, shiny, easy to mould, and crisp in the entrance.



Web



Line

## Features

- Oil melting >
- Temperature adjustment >
- Insulation >
- Casted >
- Vibration filler refining >

## Instructions

- Use the pump motor to adjust the temperature of hot and cold water
- Water temperature display and setting
- Chocolate temperature display
- With insulation function
- Vibration function to eliminate bubbles  
*(NCM-710 does not have this function)*
- Injection speed adjustment
- Suitable for cocoa powder, cocoa button dissolving injection molding



### NCM-710 Table Type

#### SPECIFICATION

- Power supply : Single phase 220V
- Power : 2000W
- Dimensions : L57 x W50 x H117cm
- Weight : 40 kg
- Capacity : 10 kg/lot
- Material : Stainless Steel

Matching items  
Optional  
stainless steel frame

### NCM-730

#### SPECIFICATION

- Power supply : Single phase 220V
- Power : 3000W
- Dimensions : L88 x W67 x H117 cm
- Weight : 100 kg
- Capacity : 30 kg/lot
- Material : Stainless Steel



**FELI Technology Co., Ltd.**

☎ 886-2-2903-3330

☎ 886-2-2902-6291

✉ feligroup@feli.com.tw

🌐 www.felilook.com

📍 6F, No.423, Sec. 3, Mingzhi Rd., Taishan Dist.,  
New Taipei City 24355, Taiwan

Copyright protected.  
Violators will be prosecuted.