

LEEGO



利高牌

Chocolate Tempering Machine



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Leego Chocolate Tempering Machine is specially designed for extracting and holding precious cocoa butter from cocoa bean. Excellent cocoa butter can be only formed under a special process - "Tempering", which reestablish the cocoa butter crystal under particular temperature by melting of real chocolate. The cool and finished chocolate will have the proper sheen, snap and taste.



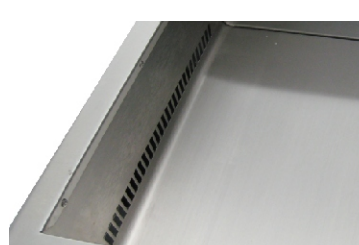
BM-3543CT



1. Manual temperature adjustment for the best control of chocolate's viscosity (Range: Room - 45°C)



2. Fit for different combinations of GN pans



3. Forced air heating system for even heat distribution

Other Features

- User friendly design with precise interface
- Fully automatic micro-controller using forced air
- Equipped with overheat protection device for safety

Model	Dimension (mm)			Voltage	Loading (kW)	GN Size & Qty	Net Weight (kg)	Gross Weight (kg)
	W	D	H					
BM-3543CT	350	432	208	220V/SPN	0.16	GN2/3; 4"H; 1	4	5
BM-3560CT	350	608	208	220V/SPN	0.32	GN1/1; 4"H; 1	7	8
BM-5540CT	555	403	208	220V/SPN	0.32	GN1/1; 4"H; 1	8	9

All specifications are subjected to change without prior notice

YPT 建宏國際有限公司
YPT International Ltd.



MANAGEMENT OFFICE & SHOWROOM |
1/F., NEW CITY CENTRE, 2 LEI YUE MUN ROAD,
KWUN TONG, KOWLOON, HONG KONG
TEL | 852-2723 2168 FAX | 852-2739 7576
WEBSITE | www.ypt.com.hk
E-MAIL | ypt@techwin.com.hk