



AT

LCM Cascades TWIN Temper

Chocolate Tempering Machine

with fully automatic continuous circulation tempering in cascade design



If you are looking for a maximum tempering capacity of up to 300 kg/h with easy operation and cleaning, then we would recommend the LCM Cascades TWIN Temper.

Both tanks can be used in cascade operation (if you require a large amount of the same type of chocolate) as well as separate as Twin Temper (for simultaneous processing of two different types of chocolate).

Automatically filling with liquid chocolate using the LCM melting container (LCM M models) or with a melting container from another manufacturer is possible.



LCM Cascades TWIN Temper with heated pipe system for fully automatic filling of external dosing systems

Fully automatic filling of a LCM Cascades TWIN Temper with a LCM 600 M melting container with integrated pump





LCM Cascades TWIN Temper

Technical Data

LCM
Schokoladenmaschinen

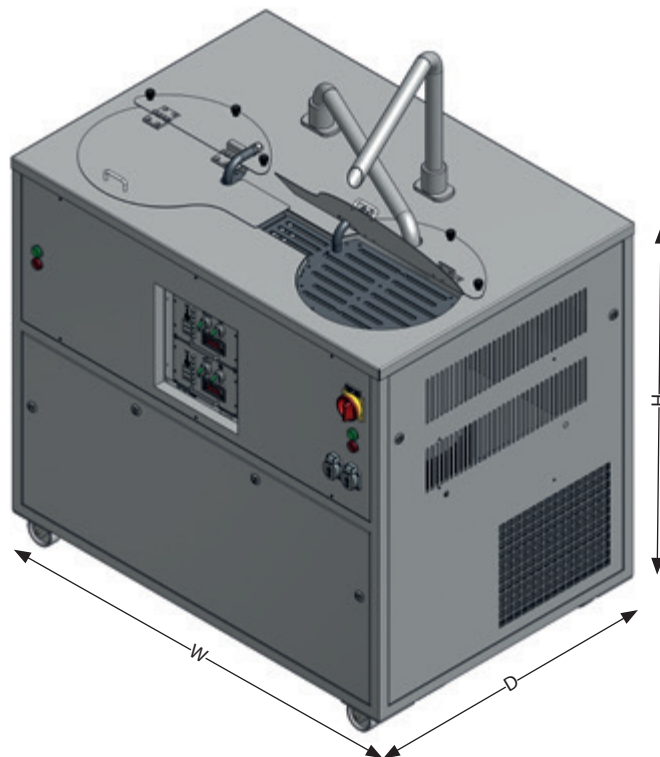
Available accessories

- Curved mold filling pipe with mechanical volume control
- Heated pipe system for filling external machines
- Heated protective grid



Through the simple cleaning possibility, this Temper can be used flexibly and a change of mass is possible without any problems with almost no loss of chocolate.

The Temper is also suitable for the tempering of candy fillings or nougat masses.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM Kaskaden TWIN Temper 60 AT	55	124	96	113	400/6,5	320
LCM Kaskaden TWIN Temper 80 AT	80	124	96	132	400/7,0	350