



T

LCM 25 T · 25 TP Manual Tempering Units

LCM
Schokoladenmaschinen

Manual tempering units are ideal for filling hollow bodies and all types of molds or for coating and dipping of a variety of products such as candies and cookies. They keep the coating tempered in the device at working temperature all day.

The models LCM 25 T and LCM 25 TP keep 25 kg each of chocolate tempered.

The LCM25 TP is additionally equipped with a pump.

Because the drive motor of the pump is removable and the tanks can be detached, it is very easy to clean.



LCM 25 TP

LCM 25 T
with 2 x 8 kg tank





LCM 25 T · 25 TP

Technical Data

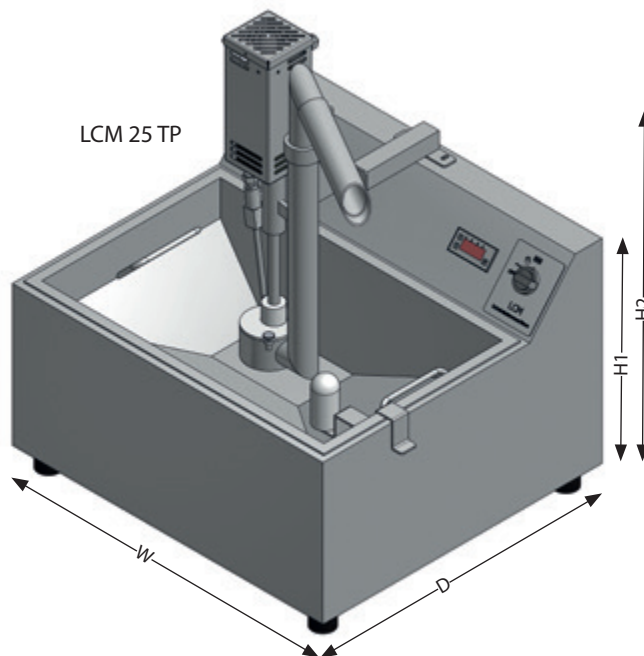
Available accessories

LCM 25 T

- alternative 2 x 8 kg tank with lid

LCM 25 T and TP

- heated draining sheet with grid or shaking table, can be attached to the side
- portable subframe made of stainless steel



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/W]	Empty weight [kg]
LCM 25 T	22	60	55	H1 = 42	230/500	15
LCM 25 TP	22	60	55	H2 = 64	230/600	25