

Chocolate Preparation

Temperer

Temperer models: TTWBTM20 Default, TTWBTM20 Conf1, TTWBTM20 Conf2, TTWBTM20 Conf3, WBTM50. Each model is shown with its image and technical specifications.

Price: 2,400 - 9,600 EUR



Technical details

Category	Chocolate Preparation
Model range	5
Machine type	Tabletop wheel-type seed tempering machine
Configuration	Base configuration with removable lid
Material	AISI 304 stainless steel
Cooling type	Fan-assisted air cooling + seeding
Heating type	PID-controlled dry heating element
Wheel speed	Up to 45 rpm (variable)
Loading capacity	20 kg
Electrical supply	220 V, single-phase
Total power consumption	0.5 kW

Recommended ambient temperature	20–25 °C
Model	TTWBTM20 Default

Models and specifications

Chocolate tempering

TTWBTM20 Default



Chocolate tempering (TTWBTM20 Default) in the Temperer range. Review the model table for capacity, utilities and configuration details.

Price: 2,400 EUR

Machine type	Tabletop wheel-type seed tempering machine
Configuration	Base configuration with removable lid
Material	AISI 304 stainless steel
Cooling type	Fan-assisted air cooling + seeding
Heating type	PID-controlled dry heating element
Wheel speed	Up to 45 rpm (variable)
Loading capacity	20 kg
Electrical supply	220 V, single-phase
Total power consumption	0.5 kW
Recommended ambient temperature	20–25 °C
Model	TTWBTM20 Default

Chocolate tempering

TTWBTM20 Conf1



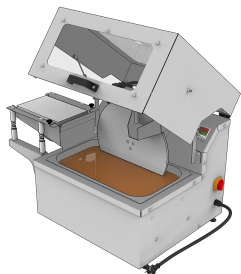
Chocolate tempering (TTWBTM20 Conf1) in the Temperer range. Review the model table for capacity, utilities and configuration details.

Price: 3,000 EUR

Configuration	With mold vibration table
Machine type	Tabletop wheel-type seed tempering machine
Loading capacity	20 kg
Electrical supply	220 V, single-phase
Total power consumption	0.7 kW
Model	TTWBTM20 Conf1
Material	Food-contact stainless steel

Chocolate tempering

TTWBTM20 Conf2



Chocolate tempering (TTWBTM20 Conf2) in the Temperer range. Review the model table for capacity, utilities and configuration details.

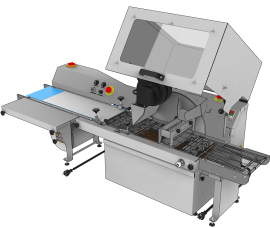
Price: 3,400 EUR

Configuration	With gas-spring lid + mold vibration table
Machine type	Tabletop wheel-type seed tempering machine
Loading capacity	20 kg
Electrical supply	220 V, single-phase
Total power consumption	0.7 kW

Model	TTWBTM20 Conf2
Material	Food-contact stainless steel

Chocolate tempering

TTWBTM20 Conf3



Chocolate tempering (TTWBTM20 Conf3) in the Temperer range. Review the model table for capacity, utilities and configuration details.

Price: 9,600 EUR

Configuration	With enrobing belt attachment
Machine type	Wheel-type seed tempering machine
Loading capacity	20 kg
Electrical supply	220 V, single-phase
Total power consumption	0.8 kW
Model	TTWBTM20 Conf3
Material	Food-contact stainless steel

Chocolate tempering

WBTM50



Role: 50 kg floor-standing unit for batches above 20 kg or production where repeated reloads interrupt molding rhythm. 2.5× the working volume of the TTWBTM20 in a single load. Mold vibration table standard. A TTWBTM20 used in this role requires repeated melting and tempering cycles between loads, slowing production rhythm and increasing handling. Not suitable when only tabletop space is available — the floor footprint will not fit. Above 50 kg per batch, no larger wheel temperer exists in this range; a continuous screw temperer is required. 220 V single-phase, 1.5 kW.

Price: 5,500 EUR

Machine type	Floor-standing wheel-type seed tempering machine
Configuration	Floor-standing model with standard vibration table
Material	AISI 304 stainless steel
Cooling type	Fan-assisted air cooling + seeding
Heating type	PID-controlled dry heating element
Wheel speed	Up to 45 rpm (variable)
Loading capacity	50 kg
Electrical supply	220 V, single-phase
Total power consumption	1.5 kW
Recommended ambient temperature	20–25 °C
Model	WBTM50