

ADAM K24



TECHNICAL INFORMATION

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Adam k24 is the intermediate tempering machine in the ADAM line, an ideal and reliable tool to accompany the pastry chef during periods of intense work with chocolate.

The machine can temper in a continuous cycle with an hourly production of up to 72 kg.

The ADAM line of tempering machines is equipped with a touch screen panel with multifunction 4.0 technology with various programs

Including:

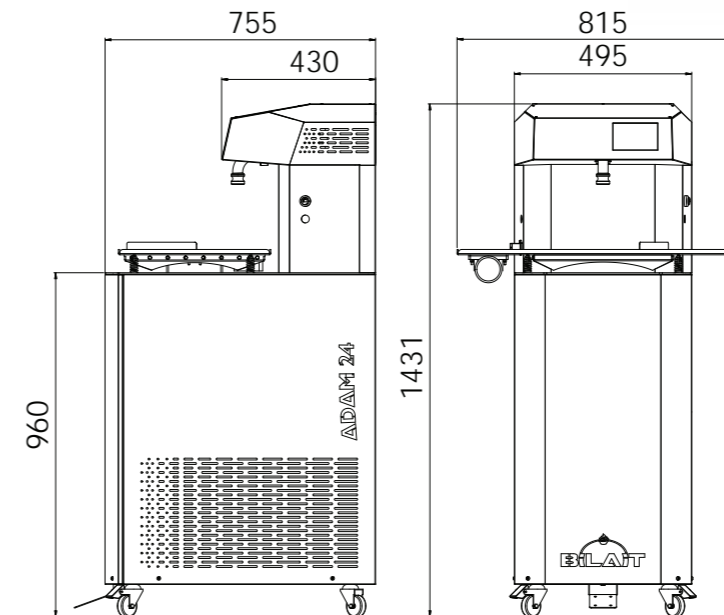
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During the design phase, emphasis has been given to ensuring quick and easy cleaning. The stainless steel auger is easily removable from above, ensuring a fast and effortless cleaning process. Additionally, the machine features a rear discharge pipe with a ball tap. The pump inverter enables the activation of reverse gear for efficient emptying.

The Adam k24 is equipped with heated vibrating table as standard and a stop and go chocolate flow pedal.

Up to 72 kg per hour



Included:

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Accessories:

- 7x3 automatic dispenser
- Cooling tunnel
- Conveyor belt for coatings

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CHARACTERISTICS COMPARED

Adam K24: 5 stars

Rating similar products: 4.2 stars

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- Ø ★★★★★
- ★★★★★



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