



K12Evo

K24Evo

K50Evo

du 



K12, K24 and K50 EVO, the evolution of chocolate



K12EVO
K24EVO
K50EVO

THE EVOLUTION OF CHOCOLATE

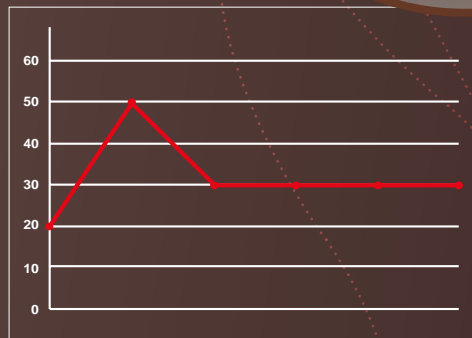
NEWS FOR series **du** SERIES

RESTYLING

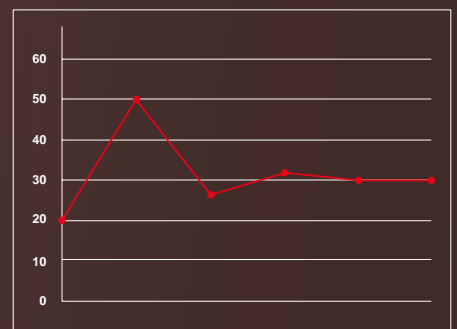
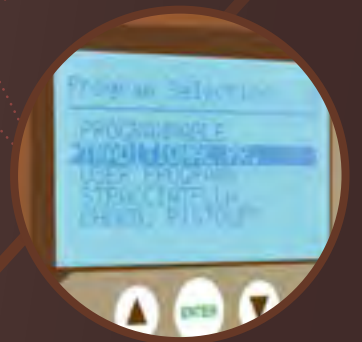
Graphic restyling of the command board and functioning commands.

PROGRAMS

- **FREE PROGRAM**
Extremely fast, it requires the exact and precise knowledge of the tempering temperature of the chosen chocolate.
- **TRADITIONAL PROGRAM**
Very flexible, it allows you to work with any type of chocolate, no matter the level of knowledge you have. It conveys the art of tempering by hand directly into the machine with almost no margin of error!



FREE PROGRAM



TRADITIONAL PROGRAM

K12, K24 & K50 EVO

Thermic self-balancing

Automatic control system to operate the temperature in accordance with the quantity of product inside the machine.



Sheet resistance heating system

The patented sheet resistance heating system (etched foil) allows for precise chocolate temperature control avoiding an unpleasant exit from the tempering.

Display & Keyboard

The display is easy to read, featuring simple and intuitive digital commands including advice on the video of the operations to execute.



Decorations Program

Recommended for intermittent preparations throughout the day. With this program is possible to adjust the heat of the tank to better manage the crystallization of the chocolate over a long period.

Delayed start

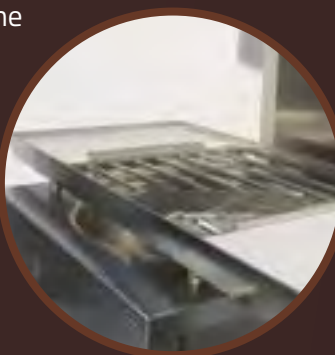
It is possible to program start after a preset period to have melted or tempered chocolate when you need it.

Automatic shutdown

The machine doesn't stop immediately at the signal but detects automatically the exit from the tempering before the interruption of the operation. The restart of the service is thus facilitated.

Auger screw

The auger screw is made in stainless steel which helps to prevent wear over time and its movement can be reversed to facilitate the cleaning.



Anti-congealing lamps

The anti-congealing lamps heat the grid to avoid the congealing of the chocolate placed upon the grid and to keep the chocolate on the conveyor belt always smooth.



Temperature control

Due to the viscosity in chocolate, it is very difficult to monitor changes in the temperature. In the **K12**, **K24** and **K50 EVO** an algorithm controls the new generation probes that detect the temperature within a tenth of degree accuracy and keeps steady temperature at the heart of the chocolate.

Program storage

The machine stores the pre-set temperatures for each program according to the user's choice. The operating parameters are then stored and should not be set for each production. 10 customizable programs available.

Heated Flat Table

- The vibration eliminates air which allows the chocolate to be packed into the moulds.
- Easily removable for cleaning.

Further advantages

- Programmable volumetric pedal dispenser.
- Rapid emptying of the tank for cleaning through back pipe for chocolate outflow.
- Handy side electric outlet suitable to be connected to any plug (shuko).



Optionals for K24 and K50

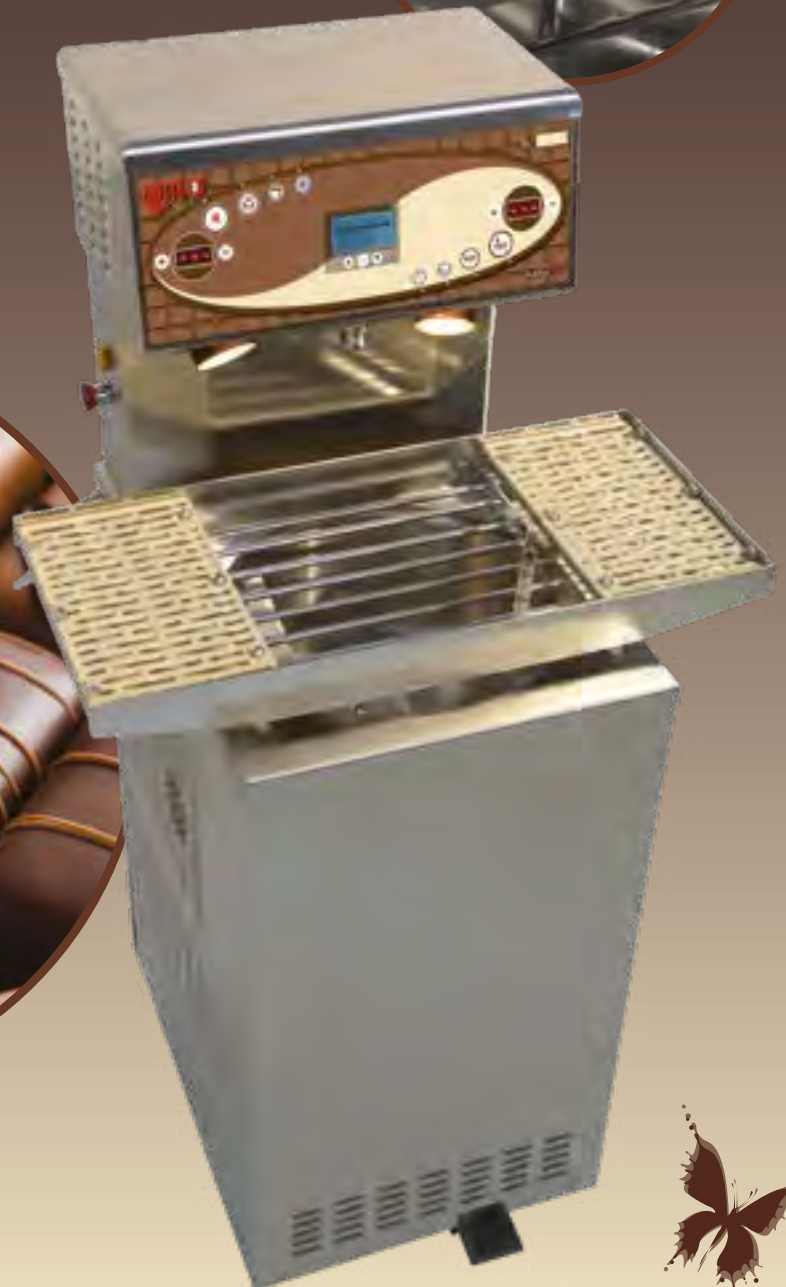
Vibrating Table EVO*



- Heated inclined lateral sides which create a more efficient chocolate dripping, its return into the tank thus eliminating waste.
- Wide vibrating counter tops with removable pierced rubber for positioning the mould for a noiseless machine.
- Heated central net for intrusion detection.



Have a look at the video about the Vibrating table EVO!



* not available for K12



Optionals for K12, K24 and K50

Magic Carpet Coating Belt for Partial or Total Covering

Have a look
at the video of
Magic Carpet!



- 3 zones band to totally or partially enrobe the products, its speed can be adjusted by a speed variator. The output zone (equipped with cutting tails) as well is adjustable in speed and height to avoid waste. The coating area has an adjustable vibration system for dripping the chocolate.

- Equipped with anti-congealing lamps for the chocolate that flows back in the tank.

- It is possible to stop the loading area of the trolley for precise positioning of the product.

- Equipped with release system for cleaning of the part that is dirty of chocolate.

- Air flow, for removing the chocolate in excess, with adjustable nozzle.

- Partial enrobing device available in 2 versions, single shower or double shower for an impeccable partial enrobing.

- Equipped with accessory for a uniform stracciatella enrobing.

Have a look at the video of
the accessories!



- The «Easy Cut System» allows for a quick and easy paper cut avoiding any slowdown in the couverture cycle or damage to the coating belt.

- Equipped with a special device to perfectly tighten the paper.

- Equipped with a special device to adjust the alignment of the conveyor belt to the machine to be perfectly straight.

- Clutch to avoid the break of the conveyor belt during the turn on.

- Do-it-yourself replacing of the metallic net possible thanks to the patented quick system

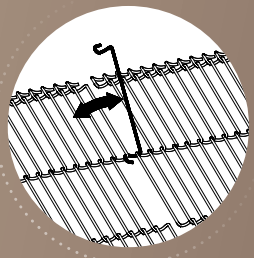
- Equipped with stainless steel tap easy to be adjusted to supply the arc diffuser to do the total enrobing.

 **Patented**

- Available optional for partial enrobing of the product made of a diffuser, diffusing pipe and net lowering structure.

- Available optional heated casting plate equipped with interchangeable nozzle support. Customized number of nozzles depending on user's need.

Have a look
at the video of the
casting plate!





Magic Carpet is the ONLY conveyor belt for the truffles enrobing (by direction reversion)



• The air flow device (necessary for the truffles enrobing) can be positioned by using some simple hooks.

• Equipped with Reverse switch to reverse the direction of the net for the truffles enrobing.

 **Patented**



Have a look at the video



TRUFFLE TABLE EVO: table for coating truffles



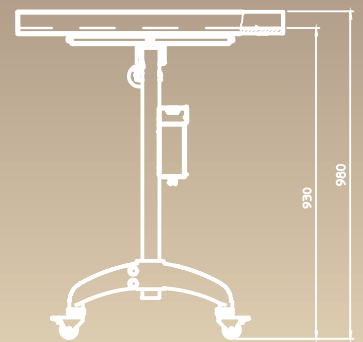
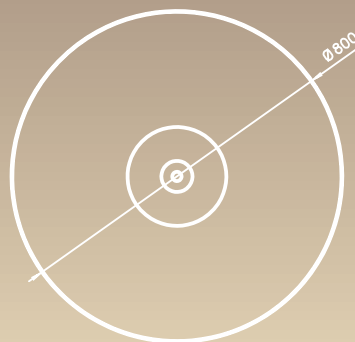
The truffle table is used to coat chocolate pralines with grain, cocoa, coconut powder, etc...

Equipped with two metal plates, one rear and one front, designed to ease the mixing of the pralines in order to have a finished product which is perfectly coated.



Technical features

- Surface diameter of rotating table: 80 cm
- Total height: 98 cm
- Power: 150 W
- Voltage/Phases/Frequency: 230 V / 1 / 50 Hz
- Absorption: 0,6 Amp



Optionals for K24 and K50

COOLING TUNNEL



Cooling tunnel for chocolate products designed for artisan and industrial laboratories.

It fits perfectly with both **K24** and **K50** and it is equipped with a conveyor belt for food which takes the pre-crystallized products - in moulds or covered by the chocolate tempering machine - and cools and crystallizes them inside.

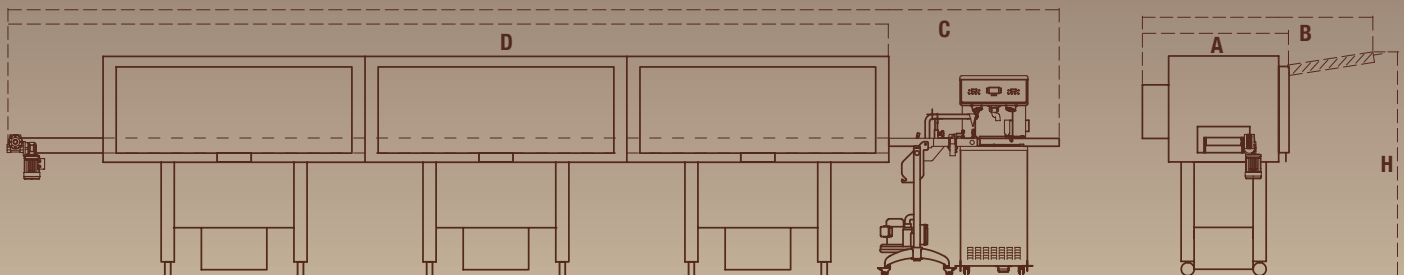
Entirely made in stainless steel, equipped with temperature and humidity control, the tunnel is made of independent modules (2 mt. each), each of them has its own refrigerating unit. You can therefore choose the number of modules needed (minimum 3, maximum 12- we suggest 4).

You can choose between two possible versions of the inside belt :

- made of silicone for the coating
- with grid for the moulds.



Technical features for BV6 model (3 modules)



- Optimal temperature for tunnel functioning: 18°C - 30°C
- Power for each unit: 3,5 Kw
- Voltage/Phases/Frequency: 400 V / 3+N / 50 Hz
- Absorption for unit: 16 Amp
- Belt speed: from 10 to 80 cm/minute
- Height for product transit: 8,5 cm
- Conveyor belt width: 25 cm
- Tunnel height (H): 1,71 mt
- Tunnel depth (A): 1,12 mt
- Tunnel depth (B): 1,84 mt
- Tunnel length (C): 8,034 mt
- Tunnel length (D): 6,73 mt



Programs

- ① Free
- ② Traditional
- ③ 10 programs to be customizable
- ④ Stracciatella
- ⑤ Chocolate pistolet
- ⑥ Decorations
- ⑦ Drying



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Technical features

	K12	K24	K50
Max tank capacity [kg]	12	24	50
Suggested min quantity [kg]	6	8	8
Max power [kW]	4	5.7	7,5
Medium power [kW]*	1.7	2.3	3
Voltage / Phase / Frequency	400 V / 3+N / 50 **		
Absorption [A]	5.8	11	14
Power socket [A]	16		
Freon	R404A		
Cooling system	AIR or WATER		
Width [A]	42.5	54.5	54.5
Wide with flat board [B]	80.5	80.5	80.5
Width with Magic Carpet [cm]	178	178	178
Depth [D]	73	73	90.5
Height floor CHOCOLAT [E]	99	99	99
Height Magic Carpet/Vibrating Table [F]	105.5	105.5	105.5
Width Magic Carpet [cm]	25	25	25
Total height [G]	155	153	153
Weight [kg]	145	178	195
Weight Magic Carpet [kg]	60	60	60
Weight Vibrating Table [kg]	12	12,5	12,5

* only during maintenance phase and without external consumers

** also available in single phase 230V / 1N / 50

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CHOCOLATE K12 - K24 - K50

