

Keychoc Infinity Series Tempering Machines – Features List

BASIC SPECIFICATIONS

	AX	BX	MX	BT150
Tank capacity	60 kgs	24 kgs	75 kgs	150 kgs
Minimum batch size for tempering	12 kgs	6 kgs	15 kgs	50 kgs
Tempering Method	Fully automatic - continuous	Fully automatic - continuous	Seed tempering	Fully automatic - batch
Cooling system	Gas cooled, R452A	Gas cooled, R452A	-	Pulsed, mains water cooling
PLC driven with intuitive, digital touchscreen control	✓	✓	✓	✓
Chocolate extraction method	Auger pump	Auger pump	Auger pump	Tap
Power supply	220-240V, 50/60Hz, 2.4kW	220-240V, 50/60Hz, 1.5kW	220-240V, 50/60Hz, 2.0kW	380-400V, 16A, 50/60Hz, 6kW
Dimensions	(W)600 x (D)780 x (H)940 mm	(W)475 x (D)600 x (H)1280 mm	(W)600 x (D)660 x (H)940 mm	(W)800 x (D)800 x (H)1200 mm

FUNCTIONALITY

	AX	BX	MX	BT150
Removable auger for rapid cleaning	✓	✓	✓	-
Auger very easily removable without having to remove any other complex parts or access the inside of the machine	✓	✓	✓	-
Auger speed control	✓	✓	✓	-
Ability to work with inclusions	Up to 10 mm	Up to 5 mm	Up to 10 mm	-
Depositing head	<i>Optional – Request quote</i>	<i>Optional - Request quote</i>	<i>Optional - Request quote</i>	-
Additional depositing head mould plates (standard size)	<i>Request quote</i>	<i>Request quote</i>	<i>Request quote</i>	-
Automatic programmable depositing	Up to 999 deposits	Up to 9 deposits	Up to 999 deposits	-
Movable outlet pipe to fill large moulds or jugs	✓	✓	✓	-
Configurable settings to work with craft chocolates and more viscous masses	✓	-	-	-
On-screen diagnostics for troubleshooting	✓	✓	✓	✓
Audible temper ready notification	-	✓	-	✓
Programmable Start timer	✓	✓	✓	✓
Heated vibrating table	<i>Optional - Request quote</i>	<i>Optional - Request quote</i>	<i>Optional - Request quote</i>	-
Unheated vibrating table	<i>Optional - Request quote</i>	<i>Optional - Request quote</i>	<i>Optional - Request quote</i>	-
Compatible with AML moulding lines	✓	-	✓	-