

One

ONE | A-1250

Compact Size Ideal
for Small or Entry
Level Operations



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systems, inc.

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This compact continuous automatic temperer is designed with the small chocolatier, bakery, ice cream shop/gelateria or restaurant in mind. Its small footprint with nearly all of the features of the larger Selmi's makes it a perfect addition at an entry level price.

FEATURES

- Tempers 12 kg of chocolate in 7 minutes
- Equipped with heated vibrating table
- Calibratable volumetric dispensing
- Completely self-contained unit requiring no additional non-electrical hook-ups. No water required.
- Chocolate flow controlled by foot pedal
- Stainless steel construction
- Digital controls
- Available in 220V single phase

TECHNICAL INFORMATION

TANK CAPACITY

- 26 lbs / 12 kg

POWER REQUIREMENTS

- 220 Volts, Single Phase

DIMENSIONS

- approx. W 14.25" x D 28.75" x H 57.5"
- approx. W 360 mm, D 730 mm, H 1460 mm