



*K12 Premium*

*K24 Premium*

*K50 Premium*

du series



**K12, K24 & K50 PREMIUM, the tempering machine**



**THE BUSINESS  
...AT HAND!**



**K12** Premium

**K24** Premium

**K50** Premium

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du 

# K12, K24 & K50 PREMIUM

## THERMIC SELF-BALANCING

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

## SHEET RESISTANCE HEATING SYSTEM

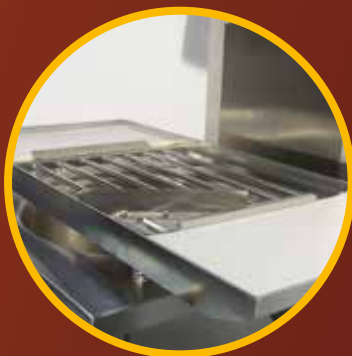
The patented sheet resistance heating system allows for precise chocolate temperature control avoiding an unpleasant exit from the tempering.

## SWITCHING OFF

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.

## HEATED FLAT TABLE

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



## TEMPERATURE CONTROL

Due to the viscosity in chocolate, it is very difficult to monitor changes in the temperature. In the **K12**, **K24** and **K50 PREMIUM** 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.

## DELAYED START

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

## 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.

## FURTHER ADVANTAGES

- Programmable volumetric pedal dispenser.
- Eapid emptying of the tank for cleaning.
- Back pipe for chocolate outflow.

## Accessories

### Magic Carpet Premium: Coating Belt for Partial or Total Covering\*

- The coating belt has three sections allowing for partial or total covering of the product.
- Air flow, for removing the chocolate in excess.
- Adjustable coating belt speed by inverter and exit area with adjustable tail cutting in speed and height to avoid waste.
- It is possible to stop the loading area of the trolley for precise positioning of the product.
- The coating area has an adjustable vibration system for dripping the chocolate.
- Equipped with a release system for the unclean part of the chocolate for washing in the dishwasher.
- 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.
- 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.



\* available also for K12.

**Bravo** stays at the professionals side and for this reason we have designed **K12, K24** and **K50 PREMIUM** and **MAGIC CARPET PREMIUM**, to let realize the high-quality professional chocolate tempering in an easy and fast way.



**HEADQUARTERS**  
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**Partner  
at your side  
around the  
world.**

## Technical Features

**K12 K24 K50**

Max tank capacity [kg]	12	24	50
Suggested min quantity [kg]	6	8	8
Max power [kW]	3	4,6	6,4
Medium power [kW] *	1,7	2,3	3
Voltage / Phase / Frequency	400 V / 3+N / 50 **		
Absorption [A]	4,3	8	12
Power socket [A]	16		
Freon	R404A		
Cooling system	AIR or WATER		
Width [A]	42,5	54,5	54,5
Width with flat vibrating table [B]	80,5	80,5	80,5
Width with Magic Carpet [C]	178	178	178
Depth [D]	73	73	90,5
Height CHOCOLATE table [E]	99	99	99
Height Magic Carpet [F]	105,5	105,5	105,5
Width Magic Carpet [C]	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 for the machine in the maintenance phase and without external users  
\*\* also available in single phase 230V / 1 + N / 50

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## CHOCOLATE K12 - K24 - K50

