WE SHARE THE SAME PASSION SINCE 1967

Chocolate line

choco technology

TEMPERING MACHINES

k·premium / k·evo

k·premium k·evo

The K Line tempering machines were created with the aim of easily meeting the highest standards in chocolate processing.

Available in several sizes to suit all types of production and with different options to set up the machines for more preparations, they combine high technology, versatility and user-friendly operation to meet the needs of every artisan.

What is tempering or pre-crystallisation of chocolate?

It is a thermal and mechanical process that consists of forming the necessary amount of stable crystals so that the chocolate maintains the desired properties at room temperature and over time.

Why temper chocolate?

WITH PROPER TEMPERING YOU ACHIEVE

- ✓ **GLOSS** → smooth, almost mirror-like surface
- ✓ **HARDNESS** → rigidity and breaking strength
- ✓ **CONTRACTION POWER** → decrease in volume allowing detachment from molds
- ✓ **DURABILITY** → a smooth and compact surface better preserves the product against attacks from organisms
- ✓ **BREAKING QUALITY** → the chocolate does not bend but breaks
- ✓ **AROMA** → the chocolate releases a better and more intense aroma

PROBLEMS WITH INCORRECT TEMPERING OF CHOCOLATE

- ✗ **LOW GLOSS**
- ✗ **GREY/WHITE COLOR**
- ✗ **RAPID MELTING TO THE TOUCH**
- ✗ **NO DECREASE IN VOLUME**
- ✗ **GRANULAR STRUCTURE**
- ✗ **FAST FAT RISING**

How does a tempering machine work?

The Bravo K series tempering process melts and stirs chocolate to a specific temperature to decrystallize it, then cools it to the ideal working temperature all automatically, precisely, and in large quantities.

Melting

The heating elements heat the tank up to the set temperature and then activate the stirrer and the feed screw for complete **decrystallisation of the chocolate.**

Cooling

The feed screw reverses rotation for a few seconds, empties the cylinder and restores a smooth flow of chocolate, which returns to the tank and begins to cool.

Holding

Once the cooling temperature is reached, it is automatically adjusted to keep the chocolate within the desired range, with a precision of ±0.1°C.

Shutdown

The machine can be switched off in two different ways:

MANUAL SWITCH OFF: the safe shutdown procedure that avoids system blockages. It is not possible to stop the feed screw and enter standby mode before the preset heating temperature has been reached.

AUTOMATIC SWITCH-OFF: the machine performs the same safe switch-off procedure automatically, putting all functions in standby without any manual intervention.

The pros

+ Immediate and continuous availability of tempered chocolate
+ Production in large quantities
+ Possibility of combining different accessories for different processes
+ Possibility of reusing solidified chocolate blocks
+ Limited waste

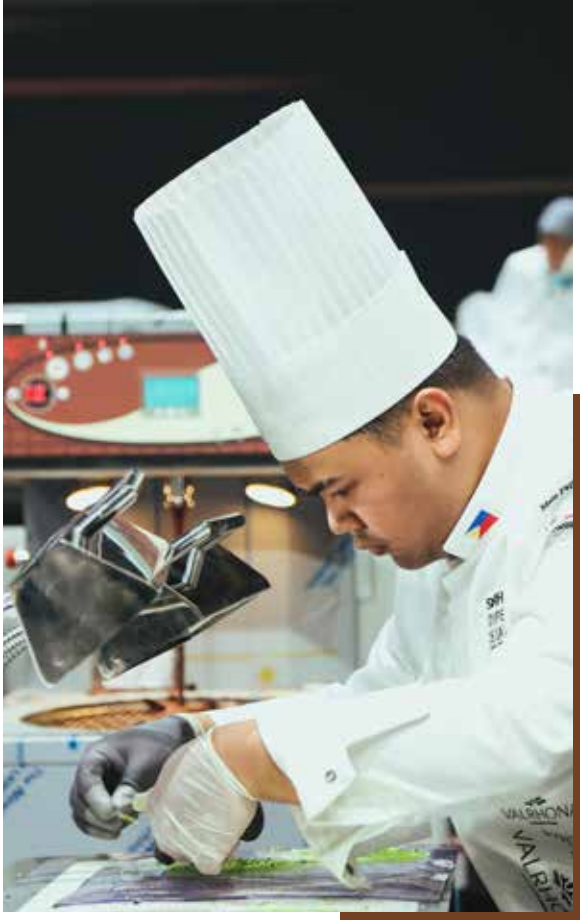
SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE

Trittico in the spotlight of the Pastry World Cup since 2009

Haute patisserie is an expression of artisanship that combines skill, creativity and attention to detail. It is a continuous pursuit of excellence, where every element, from the choice of ingredients to the presentation, is meticulously crafted to offer a new and surprising experience, every single time.

Sharing these values has led Bravo to be a proud technical partner of the most prestigious competition in the world of confectionery **since 2009, the Coupe du Monde de la Pâtisserie,** held every two years at the Sirha show in Lyon, France.

The Coupe du Monde de la Pâtisserie offers a unique opportunity to connect with the world's top chefs and stay informed on the latest industry trends, allowing us to elevate our standards of excellence even further.



Made in Italy

k·premium

Features

FOIL HEATING ELEMENTS
Heating is managed by foil heating elements, ensuring precise temperature control to maintain the chocolate's temper.

AUTOMATIC THERMAL BALANCING
An automatic control system to manage the temperature according to the amount of product remaining in the machine.

TEMPERATURE CONTROL
Due to its viscosity, it is very difficult to monitor temperature changes in chocolate.
In the K12, K24 and K50 Premium, probes located on the nozzle detect the temperature to a tenth of a degree (0.1°C), ensuring that a constant core temperature is maintained.

DELAYED START
Possibility of programming start-up after a pre-set time to have the chocolate melted or tempered when needed.

AUTOMATIC SWITCH-OFF
The machine does not stop immediately at the signal, but automatically detects at what temperature to stop the tempering process before interrupting its operation, thus facilitating the resumption of the processing.

CONTROLLED DOSING
Equipped with a programmable volumetric foot-controlled dispenser with safety lock for flow regulation.

K Premium

FEED SCREW
Made of stainless steel to prevent wear and tear over time, its movement can be reversed for easy cleaning.

FLAT VIBRATING TABLE
Thanks to the vibrations and the heating of the central grid, it allows the chocolate to be compacted in the moulds by eliminating air. It is easily removable for easy cleaning.

QUICK AND EASY CLEANING
Quick emptying of the washing tank through a convenient rear duct for chocolate outflow.

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+ The Plus of the Evo series

Features

SIDE POWER SOCKET
To connect any wall plug.

DISPLAY & KEYBOARD
Easily readable display, easy and user-friendly digital controls, with on-screen prompts on what to do.

STORING PROGRAMS
The machine stores the temperatures pre-set by the user for the free programs. The operating parameters are therefore stored and do not have to be set for each processing operation. In addition, 10 customisable programs are available.

FLUIDIFICATION FUNCTION
This new function allows the nozzle temperature to be increased slightly for a short time, giving the user the opportunity to correct any over-crystallisation of the chocolate.

SPOTLIGHT LAMPS
Equipped with spotlights, directed at the tank, to facilitate the user's work even in unfavourable lighting conditions.

K Evo

Programs

FREE
To melt the chocolate until the first set temperature is reached, and cool it until the outlet nozzle reaches the second set temperature.

TRADITIONAL
To handle 3 temperatures by reproducing the temperature curve by hand (melting, cooling, tempering temperature).

DECORATIONS
Allows customization of processing parameters (e.g., based on the type of chocolate and work method) by adjusting the heat in the tank to optimally manage chocolate crystallization over extended periods. Ideal for intermittent use throughout the day.

STRACCIATELLA
To process chocolate substitutes that have different tempering temperatures.

CHOCOLATE SPRAY GUN
For chocolate spray gun decoration.

DRYING
To remove moisture after deep cleaning.

10 CUSTOMISABLE PROGRAMS
To store your own programs with names and temperatures.

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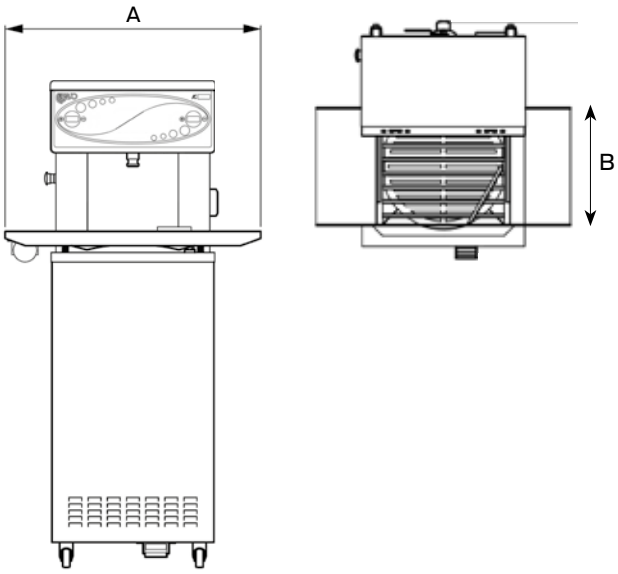
Accessories

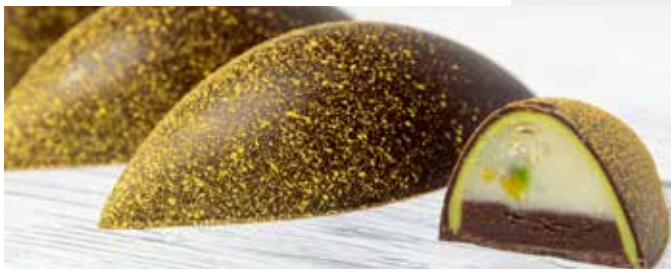
Inclined Vibration Table

The EVO vibrating table, an optional accessory for the K24 and K50, features inclined, heated side plates to help chocolate drip back into the tank, reducing waste. It includes large, quiet vibrating tables with removable perforated rubber mats for mold placement.

Inclined Vibration Table

Width (A)	cm	80,5
Depth (B)	cm	39,1





Watch the video of the Inclined Vibrating Table

Magic Carpet

Magic Carpet is Bravo's three-zone conveyor belt designed for both partial and full product coating, featuring inverter-controlled speed. It is the only belt with a **reverse function** for truffle coating. The **trolley loading area** can be locked for precise product positioning.

Magic Carpet

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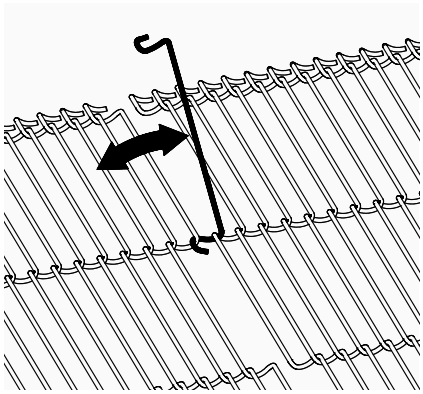
Features

Equipped with **anti-solidification lamps** for the chocolate flowing back into the tank.

The portion that is used is **detachable and dishwasher-safe**

Equipped with paper **tensioning system.**

Equipped with an **axis adjustment system** for perfect alignment of the belt with the machine.



Do-it-yourself wire mesh replacement is possible thanks to a quick system designed for the user.

Equipped with a **steel hose**, which is simple and easy to adjust, to feed the diffuser arc and thus achieve complete coating.

Optional

Available accessory for a perfectly even **stracciatella coating.**

Accessories available in single cascade and twin cascade versions for **perfect partial coating.**

Optionally available heated **dripping plate** with interchangeable nozzle holder. Customisable number of nozzles.

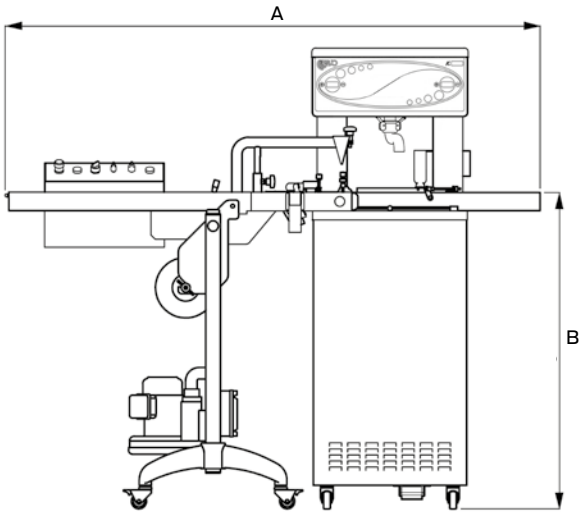
Optionally **available partial dipping** of the product consisting of diffuser, tube and grid-pressing arc available.

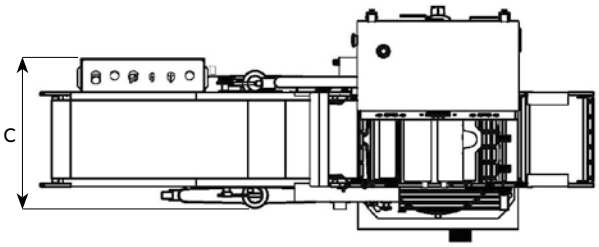
Watch the Magic Carpet video

Watch the accessories video

Watch the dripping plate video

- Exit area with adjustable speed and height tail cutter to minimize waste
- Coating zone with a **customizable vibration** system to facilitate chocolate dripping
- Easy-release system for chocolate-coated parts, simplifying cleaning
- Adjustable **airflow** to remove excess chocolate, with customizable flow rate and positioning
- '**Easy Cut System**' allows for quick, damage-free paper cutting without slowing the coating cycle or harming the belt
- Option to lock the trolley loading area for precise product positioning
- Convenient airflow positioning system with hooks, ideal for truffle coating
- **Patented reverse switch** for reversing the mesh belt direction, specifically for truffle coating





Magic Carpet

Width (A)	cm	175,6
Height (B)	cm	104,6
Depth (C)	cm	49,1

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Accessories

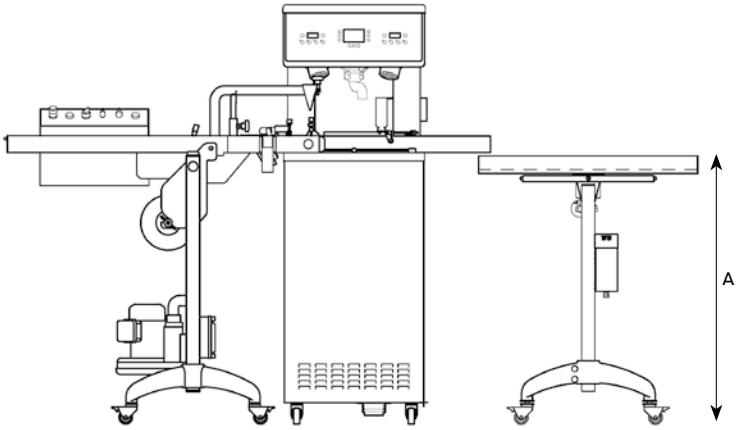
Truffle Table

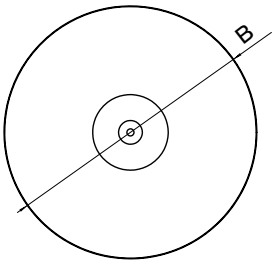
To be applied to the Magic Carpet in Reverse mode, the truffle table is used to coat chocolate pralines with crushed nuts, cocoa, coconut or other.

It consists of a rotary table with two plates, one at the back and one at the front, designed to facilitate the mixing of the pralines in order to obtain a perfectly coated finished product.

Truffle Table

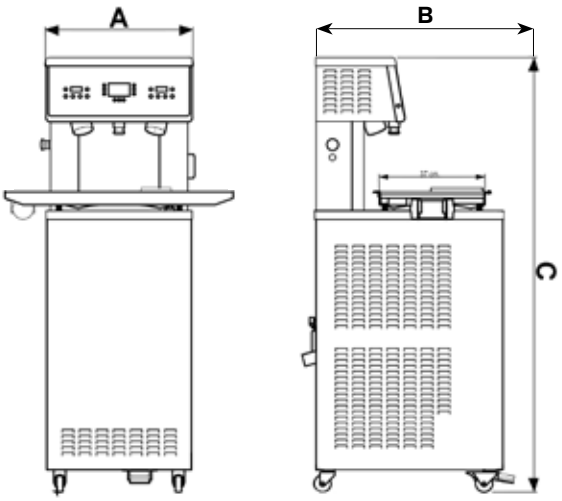
Rotary table top diameter (A)	cm	80
Height (B)	cm	98





Technical data

TEMPERING MACHINES K12 - K24 - K50



Models		12	24	50
Power supply	V/Hz/Ph		400 V/3+N/50	
Width (A)	cm	42,5	54,5	54,5
Depth (B)	cm	76	76	76
Height (C)	cm	155	153	153

The K12 and K24 models are also available in a single-phase version

Complete technical data sheets

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Rev. 0125 | The data shown may be modified by the manufacturer at any time and without giving advance warning.

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