

## OPTIONAL LEGEND JANUARY 2023

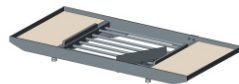
### CONDENSATION

K12 and K24 are air-cooled.  
K50 can be air cooled or water cooled at the same price.



### FLAT VIBRATING TABLE

Flat heated table which, through mechanic vibrations, removes exceeding chocolate and air from the moulds.



### GRAPHIC DISPLAY

3.3" LCD display with integrated on-board computer for total and interactive control of the machine. It keeps the temperatures pre-set by the user stored in the free programs. 6 fixed programs and 6 customizable programs available.



### INCLINED VIBRATING TABLE

The patented table removes the excess of chocolate from the moulds thanks to mechanic vibrations. The table is also equipped with inclined side surfaces that are heated, perforated, and covered with noise insulating pads, which reduces the operation noise level and allows the excess of chocolate to flow back into the tank.



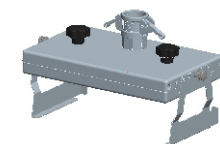
### HEATING SPOTLIGHTS

Spotlights that heat the grid in order to avoid the solidification of the chocolate on the grid itself so that the chocolate returns to the tank.



### DISPENSER DEVICE

The dispenser device for molds is an accessory suitable for dosing on molds and it's controlled by pedal. The time is adjustable by the user. Nozzle setting and quantity can be customized.



### 230V SOCKET

Practical side electric socket to connect any plug (shuko) up to a maximum power of 1.5 kW. Ideal for using a hot air gun. Not present on ETL machines.



### PARTIAL ENROBING DEVICE

Accessory for partial covering (only bottom)

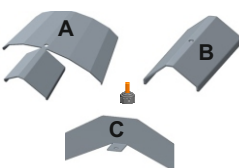


### DOSER PEDAL

To set the desired quantity of chocolate to be released.



### STAINLESS STEEL PLATES FOR PARTIAL ENROBING



A - Partial enrobing of the product - single enrobing  
B - Partial enrobing of the product - double enrobing  
C - Stracciatella enrobing



36075 Montecchio Maggiore (Vicenza) Italy. Via della tecnica, 5  
Tel. +39 0444 707700 Fax. +39 0444 499333  
e-mail: [info@bravo.it](mailto:info@bravo.it) <http://www.bravo.it>

**Chocolate**  
Price list  
January 2023

[www.bravo.it](http://www.bravo.it)

MODELLO	Tank capacity kg. Min/Max.	Ex-works Price Euro	STANDARD FEATURES			Dimensions cm.			Net Weight kg.	Type of Cond	
			Volt-Hz	Ph	kW	Width with Table	Depth	Height			
<b>K PREMIUM continuous chocolate tempering machine (Three-phase)</b>											
Automatic continuous tempering machine that features heating elements and refrigerating compressor. The tank is equipped with a special mixer to keep chocolate fluid and homogeneous. The machine is also equipped with foot pedal to stop the flow and to set the dosing quantity for moulds, and heated flat vibrating table.											
K12 Premium	6 / 12	<b>13.470</b>	400-50	3+N	1,7	80,5	76	155	147	Air	○
K24 Premium	8 / 24	<b>16.610</b>	400-50	3+N	2,3	80,5	76	153	180	Air	○
K50 Premium	8 / 50	<b>23.000</b>	400-50	3+N	3	80,5	90,5	153	197	Air or water (*)	□



Special voltages (Three-phase)	Single phase 230V / 50Hz.	Single phase 230V / 60Hz.	Display	Lamps	Power socket	Pedal	Flat table	Inclined table	Dispenser
1.130	120	898	-	-	-	●	●	-	2.080
1.130	225	1.000	-	-	-	●	●	1.260 (*)	2.080
1.130	-	-	-	-	-	●	●	1.260 (*)	2.080

(\*) Cooling system of K50 can be (at the same price) by "Air" only or by "Water" only

MODELLO	Tank capacity kg. Min/Max.	Ex-works Price Euro	STANDARD FEATURES			Dimensions cm.			Net Weight kg.	Type of Cond	
			Volt-Hz	Ph	kW	Width with Table	Depth	Height			
<b>K EVO continuous chocolate tempering machine (Three-phase)</b>											
Automatic continuous tempering machine that features heating elements and a refrigerating compressor. The tank is equipped with a special mixer to keep chocolate fluid and homogeneous. The machine is also equipped with: interactive display to manage programs , foot pedal to stop the flow and to set the dosing quantity for moulds, and heated flat vibrating table.											
K12 Evo	6 / 12	<b>14.390</b>	400-50	3+N	1,7	80,5	76	155	152	Air	○
K24 Evo	8 / 24	<b>17.850</b>	400-50	3+N	2,3	80,5	76	153	185	Air	○
K50 Evo	8 / 50	<b>24.700</b>	400-50	3+N	3	80,5	90,5	153	202	Air or water (*)	□



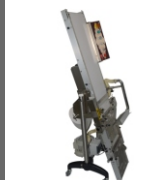
Special voltages (Three-phase)	Single phase 230V / 50Hz.	Single phase 230V / 60Hz.	Display	Lamps	Power socket	Pedal	Flat table	Inclined table	Dispenser
1.130	180	970	●	●	●	●	●	-	2.080
1.130	225	1.000	●	●	●	●	●	1.260 (*)	2.080
1.130	-	-	●	●	●	●	●	1.260 (*)	2.080

(\*) Cooling system of K50 can be (at the same price) by "Air" only or by "Water" only

(●) Standard ( - ) Not available

(\*) The inclined table is supplied as a replacement for the flat table

<b>COATING BELT equipped with reverse device for truffles®</b>										
250 mm. wide coating belt to completely or partially (through the optional partial enrobing device) enrobe the products up to an area not smaller than cm 2x2. Total enrobing accessory included.										
MAGIC CARPET EVO (1)	-	<b>9.570</b>	(*)	-	-	188	66	126	65,5	-



970	140

(1) The K12 Tempering machine requires the adapter kit for MAGIC CARPET: (220 Euro) (\*) The item is powered by the chocolate machine

<b>ROTATING TRUFFLE TABLE EVO for truffles</b>										
Rotating table for coating truffles complete with front and back plate to direct truffles, plate for the chocolate drip and plate for the truffles loading.										
TRUFFLE TABLE	-	<b>5.630</b>	(*)	-	-	80	80	98	/	-



(\*) The item is powered by the chocolate machine

Note: - the hourly production capacity of the machine may change accordingly to the type of chocolate used  
 - kW has to be considered as average power consumption  
 - The dimensions indicated are the overall dimensions

**The present price list could be modified at any time without notice**