

CHOCOVISION

54 Page Park Drive, Poughkeepsie, NY 12603
Phone: (800) 324-6252 • Fax: (845) 473-8004
www.chocovision.com

Project Name: _____

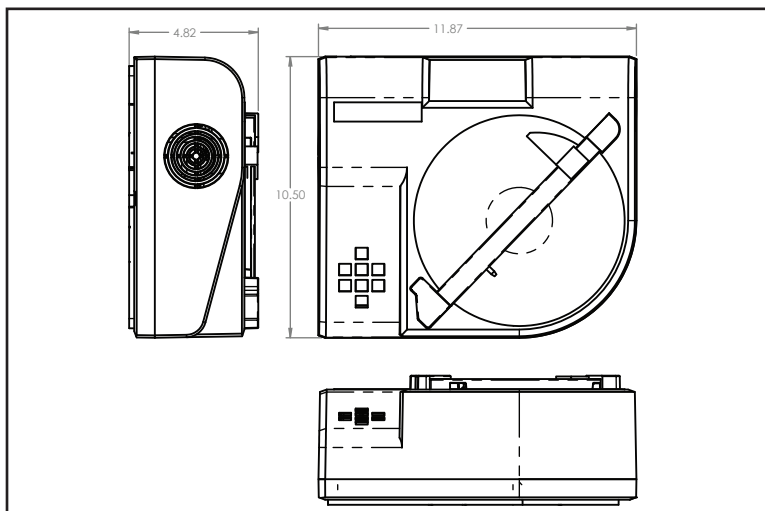
Model #: _____

Quantity: _____

Model	Part #	Description
Rev2C	C116REV2C110V	1.5 LB Capacity Chocolate Tempering Machine

FEATURES

- **Capacity:** up to 1.5 lbs. per batch
- **Standby (Overnight) Mode**
- **Manual Temperature Adjustment:** up to 120°F (Melt Cycle)/100°F (Temper Mode)
- **Bowl Pause**



SPECIFICATIONS

DIMENSIONS	12.5"W x 10.5"D x 5.25"H	
WEIGHT	10 lbs.	
ELECTRICAL	110V (220V available), 400 watts, and 3 amps	
CORD	3.5 ft.	
PLUG TYPES	NEMA 5-15 (110V)	
	CEE 7/7 (220V)	
	BS 1363A (220V)	
ELECTRONICS	Fully-automatic 8-bit microprocessor	
DISPLAY	LED	
CONTROLS	Easy to use, easy to clean touch key pad	
HEAT SOURCE	Forced hot air	
CONSTRUCTION	Ejection molded, shock-resistant ABS plastic	
CYCLE TIME	Melts and tempers 1.5 lbs. of chocolate in 15-20 minutes	
ACCURACY	Controls tempered chocolate in increments of .02°F	
BOWL CAPACITY	Max: 1.5 lbs. Min: 4 oz.	
INCLUDED EQUIPMENT	1 bowl, 1 baffle, 3 scrapers, 1 baffle brush, 1 cover, manual	
BOWL TYPE	Removable, high-polish stainless steel with integral stainless steel lock. Dishwasher-safe.	
BAFFLE	Removable, high-impact ABS plastic with integral temperature probe.	
SCRAPER	Wear-resistant polyethylene; single-piece slip-fit.	

Warranty

One (1) Year Internal
Parts and Labor

Environmental Parameters

Best results when ambient temperature is 68-72°F
and humidity is below 50%