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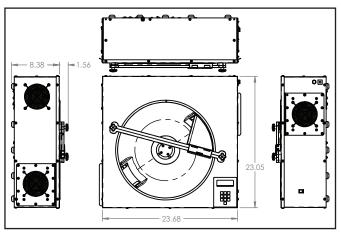
Project Name:
Model #:
Quantity:

Model	Part #	Description	
<b>Revolation 3Z</b>	C116REV3Z110V	45 LB Capacity Chocolate Tempering Machine	

## **FEATURES**

- High Capacity: up to 45 lbs. per batch
- **Advanced Modes:** 
  - o Extended Tempering Mode
  - o Standby (Overnight) Mode
  - o Timer Mode (Delayed Start)
  - o Manual Mode
- Manual Temperature Adjustment: up to 120°F (Melt Cycle)/100°F (Temper Mode)
- **Bowl Pause**





## **SPECIFICATIONS**

DIMENSIONS	23.5"W x 23.5"D	x 8.5"H		
WEIGHT	45 lbs.			
ELECTRICAL	110V (220V available), 1200			
	watts, and 10 ar	watts, and 10 amps		
CORD	8.5 ft.	-		
PLUG TYPES	NEMA 5-15			
	(110V)			
	CEE 7/7			
	(220V)			
	BS 1363A			
	(220V)	<u> </u>		
	AS/NZS 3112			
	(220V)			
ELECTRONICS	Fully-automatic 8-bit			
	microprocessor			
DISPLAY	Blue, back-lit LCD; 20 x 4			
	character			
CONTROLS	Easy to use, easy to clean touch			
	key pad			
MEMORY	Store up to 26 custom cycles			
HEAT SOURCE	Forced hot air			
CONSTRUCTION	All stainless steel with easy-clean			
	brush finish			
CYCLE TIME	Melts and tempers 30 lbs. of			
	chocolate in 2H			
ACCURACY	Controls tempered chocolate in			
DOWN CARACITY	increments of .02°F			
BOWL CAPACITY	Max: 30 lbs. (Standard Baffle)			
	45 lbs. (Holey Baffle)  Min: 10 lbs.			
1010111050				
INCLUDED	1 bowl, 2 baffles (1 standard/1			
EQUIPMENT	holey), 3 scrapers, 1 baffle brush,			
DOWL TVDE	1 cover, 1 set of knobs, manual			
BOWL TYPE	Removable, high-polish stainless steel with internal stainless steel			
	lock. Dishwashe			
BAFFLE				
DAFFLE	Removable, high-impact ABS			
	plastic with internal temperature probe			
SCRAPER	Wear-resistant polyethylene;			
JOHNI ER	single-piece slip-fit			