## ADAM K6



## **TECHNICAL INFORMATION**

- The ultra-compact in its category: 500x470x728(h) mm weight: 67 Kg
- Multifunction panel with rich utility program
- Designed with attention to details, It has a tank capacity of 6.5 kg
- With reduced consumption: 1.5 kW at full capacity (50/60Hz 230V)
- Total weight 67 kg



Adam k6 is the countertop tempering machine from the ADAM line, the ideal tool to accompany the pastry chef during periods of intense work with chocolate.

The machine can temper in a continuous cycle with an hourly production of up to 18 kg.

The ADAM line of tempering machines is equipped with a touch screen panel with multifunction 4.0 technology with various programs. Including:

- Precise temperature control
- Low consumption night mode
- Automatic timed dosing
- Reversal of the auger motor's direction

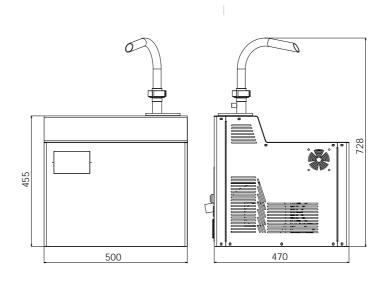
It is a cutting-edge product where cleaning is also given importance. In fact, the stainless steel auger can be removed from above to facilitate washing and improve the quality of the work.

The machine has a rear discharge pipe, a vibrating table with heating and a hopper useful when working with moulds.

It is equipped with full options including the stop and go pedal.

The ultra compact





## Included:

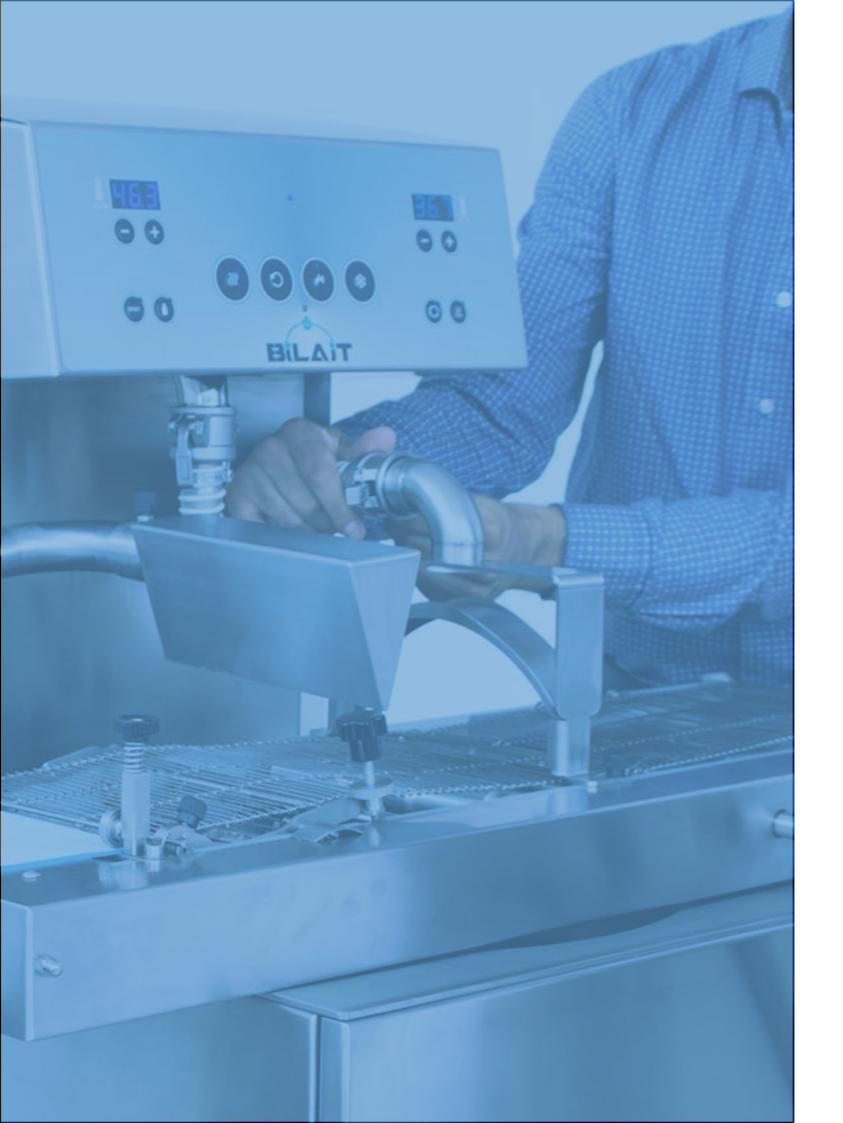
- Heated vibration table together with stop & go pedal
- Removable stainless steel screw.

## Accessories:

- 7x3 automatic dispenser
- Mobile trolley
- Conveyor Belt covering tape

All tempering machines are equipped with a USB port for WIFI connection







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