

# Chocolate Tempering Machines – Choosing the Right Machine

FAQs – the table below compares the operating characteristics of each of our different types of chocolate machine



	Description	Melting	Tempering	Using
<b>CH Series Table-top Melters</b> (4/8/18kg tanks)	Entry-level machine with good temperature control but no in-built agitation. Chocolate must be stirred every 20-30 minutes to maintain temper. If it starts to thicken, you can use a heat gun to warm it up a bit.	Up to 8 hours to get to 45°C when starting with chocolate callets	Seed tempering <b>Method 1</b> – melt chocolate to 45°C then add 20-30% callets. Typically takes 15-30 minutes <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 minutes from 35°C	Ideal for dipping and can also easily be used for filling moulds using a ladle. If you use more than the capacity of your tank in a day, you can pre-melt more chocolate in extra vats to minimize down-time
<b>MM Series Wheel Moulding Machine</b> (8kg vat)	Traditional style machine that has historically been the ‘work-horse’ for most chocolatiers. It is easier to temper and work from than the CH Series and can also be excellent as part of a counter-top display for customers	Generally 4-5 hours to get to 45°C when starting with chocolate callets	Seed tempering <b>Method 1</b> – melt chocolate to 45°C then add 20-30% callets. Typically takes 15-20 minutes <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 minutes from 35°C	Suitable for filling moulds through the spout.
<b>INFINITY Series</b> (20/60kg tanks)	Uses seed method to produce a high quality, stable temper. Chocolate can remain tempered for up to eight hours unattended. Modular system with many optional attachments for moulding and enrobing. An ideal machine for any conventional production environment	Generally 2-4 hours to get to 45°C when starting with chocolate callets	Seed tempering <b>Method 1</b> – melt chocolate to 45°C then add 20-30% callets. Typically takes 30 minutes <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 minutes from 35°C	Suitable for filling moulds through the spout. Can also be used to deposit or enrobe using the optional attachments available. The INFINITY LX (60kg) is also ideal as a feeder tank to supply chocolate to continuous temperers, such as Gami machines, or enrobers.
<b>BT Series</b> (75/150kg tanks)	Designed as feeder tanks for continuous temperers or enrobers where larger quantities of tempered, “top-up” chocolate is required. They need to be connected to a water supply.	Generally 6-8 hours to get to 45°C when starting with chocolate callets	Fully automatic batch tempering. Once your chocolate is melted, just set your temperature and press START. Typically takes 30 minutes	Generally used to supply tempered chocolate to other machines. Can also be used to melt and hold many other substances, including wax, soap, jelly and margarine.
<b>Gami Machines</b> (6/8/12/25/45kg tanks)	Maximum convenience but limited tank capacity. An ideal machine for lower volume production where small quantities of tempered chocolate may be required at random times of the day	Generally 1-2 hours to get to 45°C when starting with chocolate callets but will be longer in bigger machines	Fully automatic tempering. Once melted your chocolate is brought to the right temperature and maintained there with heating and cooling. Typically takes 12-15 minutes from 45°C	Suitable for filling moulds through the spout. Can also be used to deposit or enrobe using the optional attachments available. Tank capacity is limited so you will need a separate melting tank (or INFINITY machine) to keep feeding your continuous temperer