

Chocolate Tempering Machines - Choosing the Right Machine

	Description	Melting	Tempering	Using
INFINITY AX Fully automatic, continuous, tempering machine	Maximum convenience but highest cost. The AX can temper batches from 12-60kgs which makes it very versatile.	Generally 2-4 hours to get to 42°C when starting with chocolate callets	Fully automatic tempering. Once melted your chocolate is brought to the right temperature and maintained there with heating and cooling. Typically takes 15-25 minutes from 42°C	Suitable for all chocolate making applications.
INFINITY MX/LX/X2 (75/60/20kg 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 42°C when starting with chocolate callets	Seed tempering Method 1 - melt chocolate to 42°C then add 20-30% callets. Typically takes 30 minutes Method 2 – 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.
CH Series Table-top Melters (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 42°C when starting with chocolate callets	Seed tempering Method 1 - melt chocolate to 42°C then add 20-30% callets. Typically takes 15-30 minutes Method 2 – 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
MM Series Wheel Moulding Machine (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 42°C when starting with chocolate callets	Seed tempering Method 1 - melt chocolate to 42°C then add 20-30% callets. Typically takes 15-20 minutes Method 2 – 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.
BT 150	Designed as a feeder tank for continuous temperers or enrobers where larger quantities of tempered, "top-up" chocolate is required. The BT150 needs to be connected to a water supply.	Generally 6-8 hours to get to 42°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.