



AT

LCM 25 AT · 40 AT · 60 AT

Chocolate Tempering Machine

with fully automatic continuous circulation tempering



The LCM AT models are ideal for filling hollow bodies and forms, for coating pastries, such as cakes and cookies, and for filling coating machines and dosing machines of all makes and models. Flexible mold filling pipes allow multiple uses.

It is possible to refill during running operation with liquid chocolate.

With the models LCM 40 AT and LCM 60 AT, it is possible to fully automatically refill the chocolate with a visible level control on the machine in combination with a LCM melting container (LCM M models).

Operation, change of chocolate and cleaning for these models is quite easy.



LCM 25 AT



LCM 40 AT · LCM 60 AT



LCM 25 AT · 40 AT · 60 AT

Technical Data

LCM
Schokoladenmaschinen

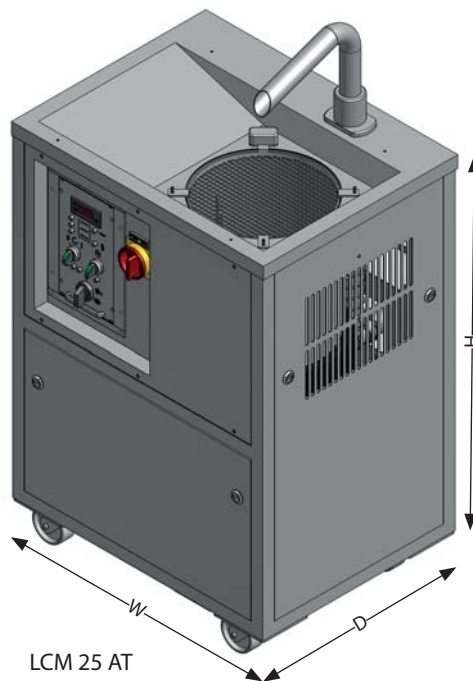
Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated pipe system for filling external machines
- Heated and non-heated shaking table for mounting directly above the machine work surface



Only for LCM 25 AT:
Heated draining sheet with grid or shaking table to attach to the side

Heated protective grid for LCM 40 AT and LCM 60 AT



LCM 25 AT



LCM 40 AT · LCM 60 AT

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 25 AT	25	66	59	96	230/2,0	100
LCM 40 AT	40	106	69	91	400/3,0	130
LCM 60 AT	55	106	68	91	400/3,0	150