



# T

## LCM 8 T · 25 T · 25 TP Manual Tempering Units

**LCM**  
Schokoladenmaschinen

Manual tempering units are ideal for filling hollow bodies and all types of molds or for coating and dipping of a variety of products such as candies and cookies. They keep the coating tempered in the device at working temperature all day.

The Model 8 T is our smallest tempering unit with 8 kg volumetric capacity.

The models LCM 25 T and LCM 25 TP keep 25 kg each of chocolate tempered. The LCM25 TP is additionally equipped with a pump. Because the drive motor of the pump is removable and the tanks can be detached, it is very easy to clean.

LCM 8 T  
with 2 x 4 kg tank



LCM 25 T  
with 2 x 8 kg tank



LCM 25 TP



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# LCM 8 T · 25 T · 25 TP

Technical Data

**LCM**  
Schokoladenmaschinen

## Available accessories

### LCM 8 T

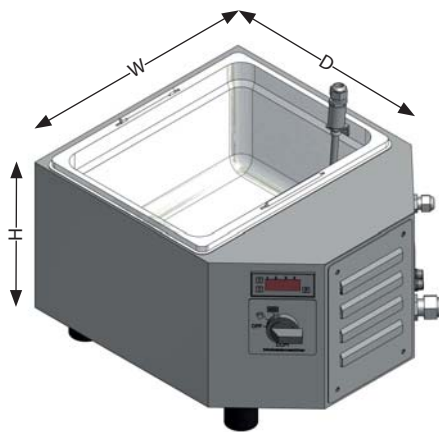
- alternative 2 x 4 kg tank with lid

### LCM 25 T

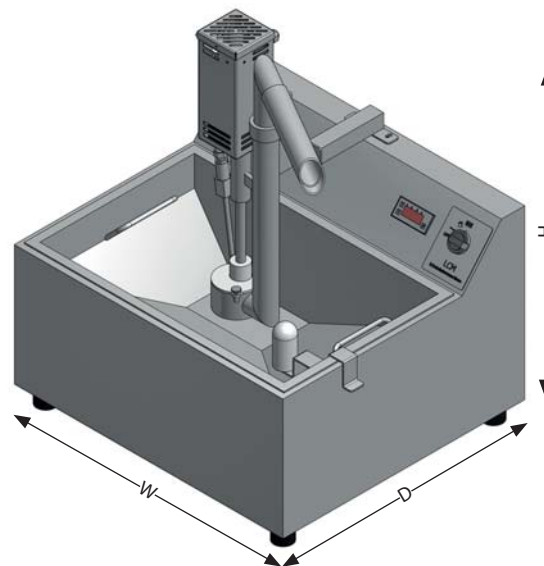
- alternative 2 x 8 kg tank with lid

### LCM 25 T and TP

- heated draining sheet with grid or shaking table, can be attached to the side
- portable subframe made of stainless steel



LCM 8 T



LCM 25 TP

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/W]	Empty weight [kg]
<b>LCM 8 T</b>	8	34	40	26	230/250	12
<b>LCM 25 T</b>	22	60	55	42	230/500	15
<b>LCM 25 TP</b>	22	60	55	64	230/600	25