



your
**CREATIVE PARTNER
IN PASTRY**



The Ensotech™ project is based on innovative suction systems and production technologies specifically designed for the 'choco & pastry' sector by professionals with extensive experience in the reference fields.

The company relies on a strong spirit of innovation, thanks to which all our solutions are the first to be proposed on the market.

Led by an enthusiastic and competent team, it is part of a group of companies headquartered in Borgaro Torinese, distinguished by high financial solidity and strong design and production capabilities.

Our entire range is 100% Made in Italy.

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Your MINI CABIN

MINI CABIN

*Compact and professional
workstation for clean and
safe food decorations*





Mini Cabin is the ideal equipment for pastry and chocolate laboratories, as well as for professional kitchens working with compressed air systems such as airbrushes and spray guns.

It allows the precise application of a wide range of food products — cocoa butter, chocolate, fat-soluble colourants, gelatine, egg yolk and more — preventing contamination of the working environment and complying with all hygiene and health regulations.

It is equipped with a three-stage filtration system:

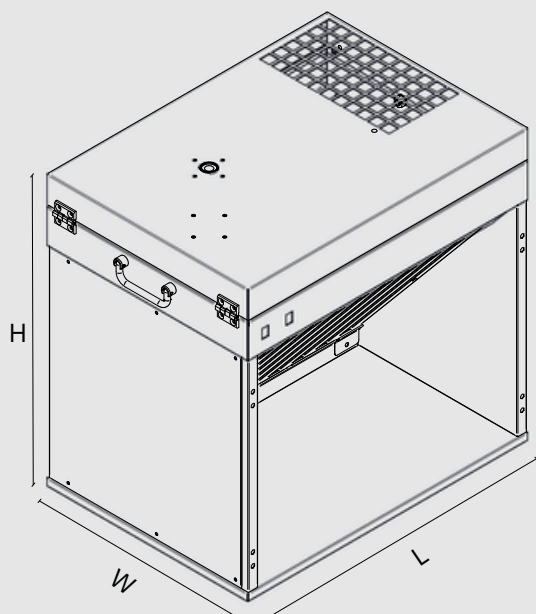
- AISI 304 stainless steel labyrinth filter — removable and washable
- Double set of high-efficiency acrylic filters
- Absolute filter to retain the finest particles

Mini Cabin is built entirely in AISI 304 stainless steel with a Scotch-Brite finish. The worktop allows the insertion of 60x40 pastry trays and is perfect for decoration, moulds, subjects and individual portions.

On request, Mini Cabin can be completed with an AISI 304 stainless steel stand on wheels, equipped with a retractable side table and a 12L oil-free food-grade compressor, or with the Mini Heated Base, specifically designed for Mini Cabin (see p. 7).

Mini Cabin does not require an external air exhaust duct.

Your MINI CABIN



FLOW RATE	500 m ³ /h
POWER	205 w
VOLTAGE	220V / 50-60Hz / 1ph 0,9A
DIMENSIONS	L 65 / W 42 / H 56,5 (cm)
WEIGHT	35 kg

Your ALL IN ONE

ALL IN ONE

Decoration workstation with heated compartment and integrated compressed air system.





All in One is the complete and professional solution for food, pastry and chocolate laboratories. It combines everything needed for airbrush and spray gun applications in a single unit, guaranteeing maximum hygiene and safety while preventing contamination of the surrounding environment.

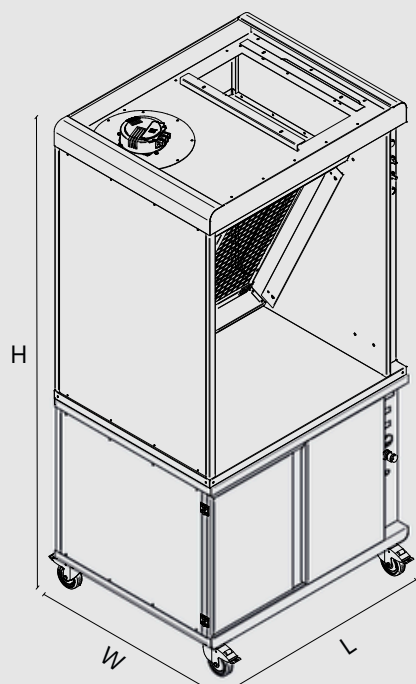
The three-stage high-efficiency filtration system retains even the finest particles. Filters are quick and easy to replace, ensuring consistently high performance with minimal downtime. The integrated compressed air system is equipped with a 12L oil-free compressor and a filtration system that ensures clean, dehumidified air for precision applications.

Key features:

- Suction power adjustment via inverter
- LED lighting for optimal visibility
- Spray gun holder
- Integrated power socket (max 2000 W)
- Intuitive control panel with hour counter, digital thermostat, filter indicator, pressure switch with indicator light, pressure gauge and air pressure regulator

The heated base keeps tools, spray guns and food products at the ideal working temperature. It can hold up to 7 trays (400×600 mm) and reaches a maximum temperature of 65°C. All in One does not require an external air exhaust duct.

Your ALL IN ONE



FLOW RATE	<i>min. 500 m3/h - max. 3600 m3/h</i>
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POWER	<i>2.1 kW + 2 kW power socket</i>
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VOLTAGE	<i>220V / 50-60Hz / 1ph 16A</i>
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DIMENSIONS	<i>L 100 / W 79 / H 206 (cm)</i>
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WEIGHT	<i>240 KG</i>
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Your CABIN PRO

CABIN PRO 100 & 200

Decoration station for large laboratories.



*Available on
request:
Stainless Steel
Labyrinth Filters*



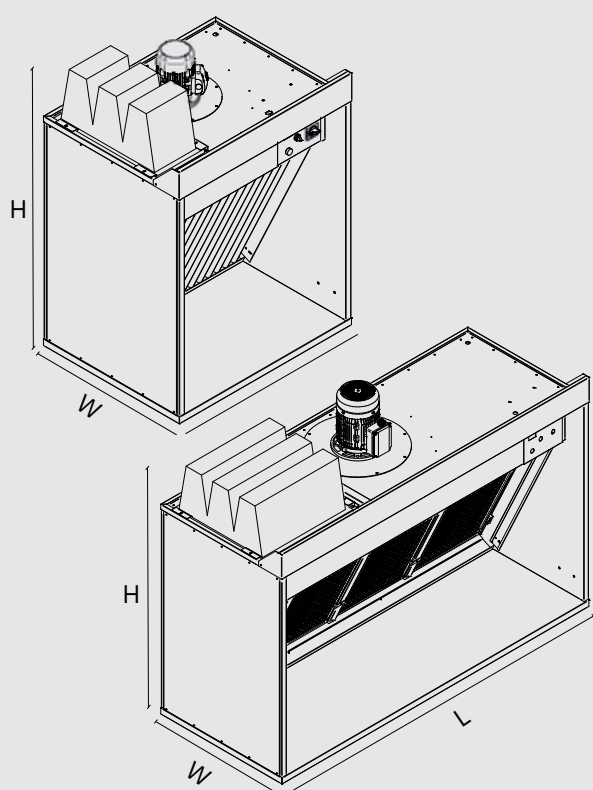
Cabin Pro is an essential piece of equipment for any pastry, chocolate and food laboratory that uses compressed air systems. With Cabin Pro it is possible to spray a wide range of food products (such as cocoa butter, chocolate, fat-soluble food colourants, gelatine, egg yolk, etc.) without contaminating the surrounding environment, complying with all hygiene and workplace safety regulations.

Cabin Pro is equipped with an efficient, easily replaceable three-stage filtration system that retains all aspirated particles, including the finest ones. The cabin is built entirely in AISI 304 stainless steel with a Scotch-Brite finish, and features a bright LED lighting system, a convenient spray gun holder, an hour counter and a pressure switch for optimal filter monitoring.

On request, Cabin Pro can be complemented with a heated base, which keeps all tools, spray guns and products at the right temperature. Controlled by a digital thermostat, the heated support can hold up to 14 trays (400x600 mm), reaching a maximum temperature of 65°C.

Cabin Pro does not require an external air exhaust duct.

Your CABIN PRO



CABIN PRO 100

ART:CBR10000000000SB

FLOW RATE	1800 m3/h
POWER	1.1 kW
VOLTAGE	220V / 50-60Hz / 1ph
DIMENSIONS	L 100 / W 79 / H 140 (cm)
WEIGHT	140 KG

CABIN PRO 200

ART:CBR20000000000SB

FLOW RATE	3600 m3/h
POWER	2.2 kW
VOLTAGE	220V / 50-60Hz / 1ph
DIMENSIONS	L 200 / W 79 / H 140 (cm)
WEIGHT	210 KG

Your **HOT STORAGE**



*Keeps tools and products
at the correct temperature.*



MINI HOT STORAGE

ART:HSTMC0000000000

POWER	400 W
VOLTAGE	220V / 50-60Hz / 1ph
DIMENSIONS	L 73,5/ W 58,9 / H 85 (cm)
WEIGHT	33 KG

HOT STORAGE 100

ART:HST10000000000SB

POWER	1 kW
VOLTAGE	220V / 50-60Hz / 1ph
DIMENSIONS	L 100 / W 79 / H 85 (cm)
WEIGHT	80 KG
CAPACITY	14 trays (40 x 60 cm)

Available as an independent unit or as a complementary module for the Minicabin, Cabin Pro 100 and 200. It keeps all tools, spray guns and products at the right temperature.

Controlled via thermostat, the heated bases are designed to hold 'pastry' trays internally, reaching a maximum temperature of 85°C (PRO 100 / 200 versions).

*All models are fitted with wheels.
Thermostatically controlled heating module with tangential fan and armoured resistances.
Digital thermostat for precise control.*

HOT STORAGE 200

ART:HST20000000000SB

POWER	1 kW
VOLTAGE	220V / 50-60Hz / 1ph
DIMENSIONS	L 200 / W 79 / H 85 (cm)
WEIGHT	160 KG
CAPACITY	28 trays (40 x 60 cm)

Your HEATED STORAGE CABINET

ENSOTECH HEATED STORAGE CABINET



Keeps trays and preparations at the correct temperature.

Single-door or double-door heated cabinet on adjustable feet, designed to keep chocolate, cocoa butter, ingredients and tools at the ideal temperature. Ideal for pastry and chocolate laboratories.

- *AISI 304 stainless steel structure*
- *Hinged door*
- *L' guides for 20 or 40 pastry trays 40x60 cm (35 mm spacing)*
- *Thermostatically controlled heating module with tangential fan and armoured resistances*
- *Maximum operating temperature: 65°C*
- *Digital thermostat for precise control*
- *Available on swivel braked wheels*



HEATED STORAGE CABINET T20

ART:ARMRCLBT20G0000

POWER	1,5 kW
VOLTAGE	230V / 50-60Hz / 1ph
DIMENSIONS	L 70 / W 70 / H 200 (cm)
WEIGHT	80 KG

HEATED STORAGE CABINET T40

ART:ARMRCLBT40G0000

POWER	2 kW
VOLTAGE	230V / 50-60Hz / 1ph
DIMENSIONS	L 120 / W 70 / H 200 (cm)
WEIGHT	120 KG

ENSOTECH TMC6

6 kg benchtop chocolate tempering machine — versatile, high-performing and safe.

Conveyor belt available.



The Ensotech TMC6 is a 6 kg chocolate tempering machine ideal for pastry shops, restaurants and businesses that want to start working with chocolate or increase their productivity. Compact and versatile, it allows continuous cycle operation, guaranteeing precision, reliability and ease of use. Production up to 24 kg/h

ENSOTECH TMC12

12 kg chocolate tempering machine — practical and functional.

Conveyor belt available.



The Ensotech TMC12 is a 12 kg chocolate tempering machine ideal for laboratories and chocolate shops seeking compactness and precision. Thanks to touchscreen management and its solid, reliable structure, it allows chocolate to be worked simply, quickly and professionally. Production up to 50 kg/h

ENSOTECH TMC6

ART:TMC600000000000

POWER	1 kW
VOLTAGE	230V 50/60Hz
DIMENSIONS	L 50 W 50 H 80 (cm)
WEIGHT	67 KG

ENSOTECH TMC12

ART:TMC120000000000

POWER	1 kW
VOLTAGE	230V 50/60Hz
DIMENSIONS	L 40 W 66 H 144 (cm)
WEIGHT	112 KG

ENSOTECH TMC24

ART:TMC240000000000

POWER	1,5 kW
VOLTAGE	230/380/400V 50/60Hz
DIMENSIONS	L 50 W 80 H 144 (cm)
WEIGHT	155 KG

ENSOTECH TMC24

24 kg chocolate tempering machine
— professional and efficient

ENSOTECH TARTLET MACHINE

Machine for baking tartlet



Conveyor belt
available.



The Ensotech TMC24 is a 24 kg chocolate tempering machine designed for pastry shops, chocolate shops and restaurants requiring high production performance. Compact, robust and intuitive, it allows easy management of temperature, electronic dosing, vibrating table and standby mode via a 4.3" touchscreen.

Production up to 90 kg/h

The Tartlet Machine is a machine designed to speed up the preparation of tartlet and sweet or savoury shortcrust pastry bases. Thanks to interchangeable plates, it is possible to create different shapes and sizes, choosing from catalogue models or requesting custom solutions.

CONVEYOR BELT

ART:NSTRP0000000000

CONSUMPTION	230V / 300WT / 65 kg
BELT DIMENSIONS	187 x 27 cm
MACHINE DIMENSIONS	189 x 52 cm
WEIGHT	125 KG

Compatible with all Ensotech TMC range models.

TARTLET MACHINE

ART:TRTMCH0000000000

POWER	3,2 kW
VOLTAGE	230V 50/60 Hz
DIMENSIONS	L 44 W 54,5 H 35 (cm)
WEIGHT	34 KG

Your CLIMATAB



*Refrigerated table with
humidity control.*



*Refrigerated table for chocolate, suitable for
60x40 cm trays, with humidity control via
electronic probe.*

- *Stainless steel structure*
- *Internal capacity: 600x400 mm grids*
- *HSS 'Helped Static System' refrigeration*
- *Electronic control: 2.8" LCD touch*
- *Automatic defrosting with electric resistances*
- *Automatic condensate evaporation*
- *Optional fittings: drawer units*
- *Included: 7 pairs of guides per door*



CLIMATAB16 - 2 DOORS

ART:ARMCLT160000000

POWER	0.4 kW
VOLTAGE	230V / 50Hz / 1ph
DIMENSIONS	L 155 / W 80 / H 90 (cm)
WEIGHT	173 KG

CLIMATAB24 - 3 DOORS

ART:ARMCLT240000000

POWER	0.4 kW
VOLTAGE	230V / 50Hz / 1ph
DIMENSIONS	L 210 / W 80 / H 90 (cm)
WEIGHT	225 KG

Your CLIMABOX



**Refrigerated cabinet
with humidity
control.**

Refrigerated cabinet for chocolate, for 20 or 40 trays of 600x400 mm. Humidity control with electronic probe. Also available with valve system for remote motor installation.



- **Stainless steel structure**
- **Internal capacity: 20 or 40 trays 60x40 cm**
- **'Overcooling', 'energy saving' and 'extra humidity' functions**
- **Indirect/soft 'gentle' ventilated refrigeration**
- **Electronic control: 2.8" LCD touch**
- **Automatic hot gas defrosting**
- **Automatic condensate evaporation**
- **Included: 20 pairs of guides for 60x40 cm trays**
- **Available with glass door or fingerprint-proof finish**

CLIMABOX20 - 20 TRAYS

ART:ARMRCLBT2000000 - ARMRCLBT20G0000

POWER	1,23 kW
VOLTAGE	230V / 50-60Hz / 1ph
DIMENSIONS	L 79 / W 69 / H 214 (cm)
WEIGHT	144 KG

- Available with glass door or fingerprint-proof finish



CLIMABOX40 - 40 TRAYS

ART:ARMRCLBT4000000 - ARMRCLBT40G0000

POWER	1,87 kW
VOLTAGE	230V / 50-60Hz / 1ph
DIMENSIONS	L 79 / W 108 / H 214 (cm)
WEIGHT	201 KG

- Available with glass door or fingerprint-proof finish

ENSOTECH CHOCOFILLER

Volumetric Dosing Machine

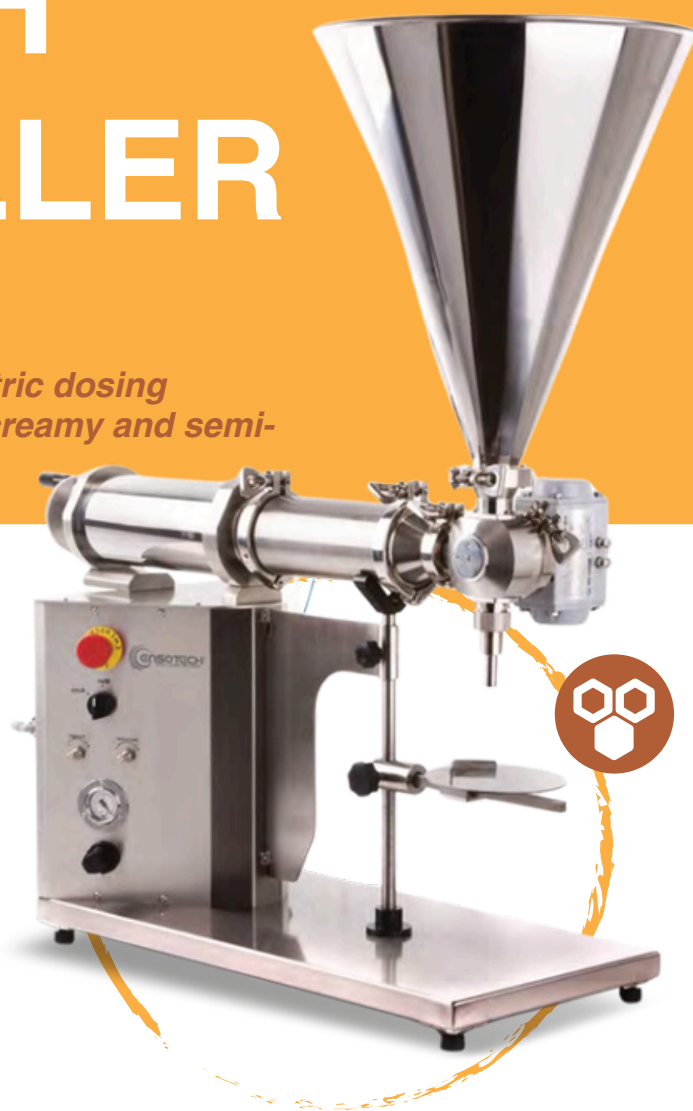
Chocofiller is an extremely precise volumetric dosing machine, designed for the filling of liquid, creamy and semi-dense products in the food sector.

Ideal for handling a wide range of viscosities, it is perfect for dosing food products such as jams, syrups, juices, creams and emulsions of every type and consistency into moulds.

With a dosing range from 0.5 ml to 1500 ml, Chocofiller guarantees maximum accuracy, repeatability and hygiene levels, even in the handling of complex or sensitive products. Thanks to the possibility of precisely adjusting pressure, filling and suction speed, the operator can adapt the machine to the different characteristics of the product.

The machine can be configured as a benchtop unit or on a wheeled frame, with the dosing pump mounted at the top or bottom depending on the density and the feeding system.

Chocofiller can be customised with dedicated accessories: heated or insulated hoppers to maintain the product temperature; mixers to prevent separation of emulsions or suspensions; pressing systems to facilitate the suction of high-viscosity compounds.



CHOCOFILLER

PRODUCTION	approx. 350/400 jars per hour
MAX AIR CONSUMPTION AT 6 BAR	30 l/m for 40 cc – 100 cc and 250 cc models
DIMENSIONS	cc L 780 X W 326 X H 515 mm
WEIGHT	25 KG
OPERATING PRESSURE	4/6 BAR

ENSOTECH FLOUR STOP

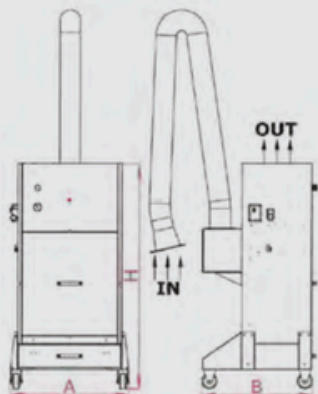
Mobile Flour and Dust Extractor

The Flour Stop is designed to protect operators and the working environment from dust generated by the movement of airborne flour during processing.

Flour Stop is a Plug-In solution and requires no complex installation. It is supplied ready for use, simply needing to be powered electrically and connected to compressed air. The air filtered with 99% efficiency is re-introduced into the environment, or on request can be ducted externally where applicable regulations do not permit recirculation.



- Powder-coated sheet metal construction (AISI 304 stainless steel on request)
- Large filtering surface with antistatic polyester cartridges
- Automatic filter cleaning with compressed air
- Built-in fan with high-efficiency motor
- Practical collection bag
- Single-phase 220 / 1 ph / 50 Hz or three-phase 400 / 3 ph / 50 Hz power supply
- Filter command and monitoring centre
- Handles for easy handling
- Dual suction arm available



FLOUR STOP

NOMINAL FLOW RATE	2000 mc/h
MOTOR POWER	1,1 kW
SOUND LEVEL	75 dB(A) at 1.5 m in free field
FILTERING EFFICIENCY	99%
DIMENSIONS (mm)	H 1750 x B 870 x A 920

AUTOM

AUTOMATION AT THE SERVICE OF ARTISANAL EXCELLENCE

In the world of pastry and chocolate, quality comes from attention to every detail. We develop automation solutions designed to simplify processes, helping companies achieve consistent results without compromising product excellence.



1A T I O N



A robotic spray application

A robotic system integrated in a suction cabin for spray finishing of pastry products. Ensures precise, uniform and repeatable applications.



Robotic tray loading

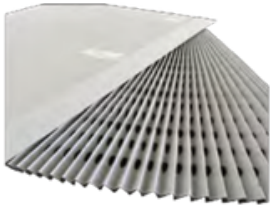
Synchronises and coordinates the movement of trays with the product flow on the conveyor belt, maintaining constant alignment and spacing.



Tray service for casting machine

Technology designed for batter dosing onto the tray, ensuring homogeneous distribution before baking.

FILTERS & ACCESSORIES



First-stage filters

Initial filtration stage to block most of the sprayed product, minimising cleaning operations. Easy to replace — each pack contains 10 changes.

FILTERFS1000000 **ALL IN ONE**
FILTERFS1000000 **CABIN PRO**



First-stage filters — stainless steel

AISI 304 stainless steel labyrinth filter — openable and washable.

ACCFILMC0000000 **MINI CABIN**
FILTERFS1CP0000 **CABIN PRO**



Second-stage filters

Double layer of progressive acrylic panels for better filtering of oily particles.

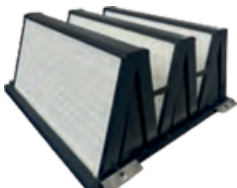
ACRCFILTCM00000 **MINI CABIN**
PNDFLTAL1000000 **ALL IN ONE**
PNDFLTCP0000000 **CABIN PRO**



Third-stage filters

HEPA filter panel guaranteeing absolute filtration, easy to replace.

PNDFLTCM0000000 **MINI CABIN**
PNDFLTALLIN100 **ALL IN ONE**



Expulsion filters

Absolute filter that filters 99.9% of sprayed particles, including those of microscopic particle sizes such as food colourants. Easy to replace — each pack contains 1 filter.

FILTERESPULS000 **CABIN PRO 100**
FILTERESPULS100 **CABIN PRO 200**



Stainless steel table with lower shelf

Solid and functional work table for daily use in food laboratories. Lower shelf, swivel wheels. Dim. 100x79x80 cm.

TNR10000000000SB
CABIN PRO 100
CABIN PRO 200



Table with tray guides and compressor compartment

In AISI 304 stainless steel. Fixed guides for 7 trays 40x60 cm, lower shelf and compressor compartment. Swivel wheels. Dim. 100x79x80 cm.

TNRGPVC0000000SB
CABIN PRO 100 & 200



Mini Cabin support

Support on wheels in AISI 304 stainless steel for Mini Cabin.

STNLSTLSTNDMNCB **MINI CABIN**



Spinning tray stand

Ideal for working on 400x600 mm trays. Stainless steel 18/10, H 10 cm.

SUPGTM000000000



Spinning cake stand

Ideal for decorating subjects, cakes, etc. Stainless steel 18/10, Diam. 32 cm, H 6 cm.

SPINCAKST0000000



Spray gun holder

Right and Left

Lateral gun holder for Cabin Pro, All in One and Mini Cabin.

SPRGUNHSTD00000 **DX**
SPRGUNHSTS00000 **SX**
ALL IN ONE
CABIN PRO 100 & 200
MINI CABIN



4-gun holder

Can be inserted inside the heated base.

SPRGUNHST000000
HOT STORAGE



Anest-Iwata Spray Guns

W400
with 1.8/2.0 mm nozzles

W300
with 1.0/1.5 mm nozzles

LPH80
with 0.6/0.8 mm nozzles

AZ3
Wide range of nozzles

GUNW4000000000
W400

GUNW3000000000
W300

GUNLPH80000000
LPH80

GUNAZ3000000000
AZ3



Silent Oil-Free Compressor Range

Smart 1.12
Power: 0.5 kW
Air intake: 150 l/min
Max pressure: 8 bar
Tank: 12 l
Daily use: 1h

Smart 2.25
Power: 1.5 kW
Air intake: 220 l/min
Max pressure: 8 bar
Tank: 25 l
Daily use: 1h-2h

Smart 2.50
Power: 1.5 kW
Air intake: 220 l/min
Max pressure: 8 bar
Tank: 50 l
Daily use: 2h-4h

Smart 4.90
Power: 3 kW
Air intake: 440 l/min
Max pressure: 8 bar
Tank: 90 l
Daily use: 4+h

CMPCKS330010000
SMART 1.12

CMPCKS330240000
SMART 2.25

CMPCKS330500000
SMART 2.50

CMPCKS330100000
SMART 4.90



Compressed Air Filters and Spare Parts

Range of coalescing and activated carbon filters for compressed air from the Alpha series, tested and certified according to ISO 12500-1:2007 standard to guarantee the highest levels of compressed air quality used in food product processing. Replacement cartridges are available to maintain filtering efficiency at the highest levels.

ENSOTECH PRODUCT CODES

MINICABIN

MNCBN00000000SB

Accessories

STNLSTLSTNDMNCB
CMPCKS330010000
SPINCAKST0000000
SPRGUNHSTD00000
SPRGUNHSTX00000
SPIRHOSE0000000
HSTMC0000000000

Neutral steel table on wheels
SMT 150/10L compressor
Spinning cake stand in steel (Diam. 32cm H. 6cm)
Right gun holder
Left gun holder
Spiral hose
Mini heated base

Filters

ACRCFILTC000000
PNDFLTMC0000000
ACCFILMC0000000

Acrylic filters Mini Cabin
HEPA filter cell Mini Cabin
Stainless steel labyrinth filter Mini Cabin

Spray guns

GUNAZ30000000000
GUNLPH8000000000
GUNW30000000000
GUNW40000000000
GUNBOX0000000000

AZ3
LPH80
W-300
W-400
Case for 3 guns + accessories

Spare parts

FANMOTORMC00000
PRTMTCMC0000000
PLEXTOP00000000
MCRINTMC0000000
TRASFCMC0000000
BARLEDMC0000000

Motor
Methacrylate doors
Plexiglass top panel
Micro switch
Transformer
LED bar

ALL IN ONE

CBRALL00000000SB

Accessories

SPINCAKST0000000
SUPGTM000000000
SPRGUNHSTD00000
SPRGUNHSTX00000
SPRGUNHST000000
SPIRHOSE0000000

Spinning cake stand in steel (Diam. 32cm H. 6cm)
Manual tray stand (40x60 cm)
Right gun holder
Left gun holder
4-gun holder – mounted inside Hot Storage
Spiral hose

Filters

FILTERFS1000000
PNDFLTAL1000000
PNDFLTALLIN100

1st stage filters (10 pcs box)
Acrylic filters 2nd stage (4 panels)
HEPA filter cell 3rd stage All in One

Spray guns

GUNAZ30000000000
GUNLPH8000000000
GUNW30000000000
GUNW40000000000
GUNBOX0000000000

AZ3
LPH80
W-300
W-400
Case for 3 guns + accessories

Spare parts

FANMOTOR0000000
PLEXTOPAI100000
MCRINTALLIN1000
TRASFALLIN10000
BARLEDALLIN1000
CURTROPVC00000

Motor
Plexiglass top panel
Micro switch
Transformer
LED bar
PVC curtain

Compressors

CMPCKS330010000
CMPCKS330240000
CMPCKS330500000
CMPCKS330100000

Smart 1.10
Smart 2.25
Smart 2.50
Smart 4.90

CABIN PRO 100 CABIN PRO 200

CBR100000000000SB

CBR200000000000SB

Accessories

SPINCAKST0000000
SUPGTM000000000
SPRGUNHSTD00000
SPRGUNHSTX00000
SPRGUNHST000000
SPIRHOSE0000000
TNP10000000000SB
TNR10000000000SB
TNR20000000000SB
TRNGPVC0000000SB
HST10000000000SB
HST20000000000SB

Spinning cake stand in steel (Diam. 32cm H. 6cm)
Manual tray stand (40x60 cm)
Right gun holder
Left gun holder
4-gun holder – mounted inside Hot Storage
Spiral hose
Neutral tray table L100
Neutral table on wheels L100
Neutral table on wheels L200
Neutral table with tray guides and compressor compartment
Heated Base 100
Heated Base 200

Compressors

CMPCKS330010000
CMPCKS330240000
CMPCKS330500000
CMPCKS330100000

Smart 1.10
Smart 2.25
Smart 2.50
Smart 4.90

Filters

FILTERFS1000000
PNDFLTCP0000000
FILTERESPULS000
FILTERESPULS100

1st stage filters (10 pcs box)
Acrylic filters 2nd stage (4 panels)
Expulsion filter CABIN PRO 100 - 3rd stage
Expulsion filter CABIN PRO 200 - 3rd stage

Spray guns

GUNAZ30000000000
GUNLPH8000000000
GUNW30000000000
GUNW40000000000
GUNBOX0000000000

AZ3
LPH80
W-300
W-400
Case for 3 guns + accessories

Spare parts

PRESSWITCH00000
IMPELCAB0000000
ENGINCAB0000000
IMPELCAB2000000
ENGINCAB2000000
PLEXTOPCP100000
PLEXTOPCP200000
TRASFCP10020000
BARLED100200000

Pressure switch CABIN PRO 100 & 200
Fan (CABIN PRO 100)
Motor (CABIN PRO 100)
Fan (CABIN PRO 200)
Motor (CABIN PRO 200)
Plexiglass top panel (CABIN PRO 100)
Plexiglass top panel (CABIN PRO 200)
Transformer
LED bar

COMPRESSED AIR FILTERS

FILTERWALKXA000
FILTERWALKAC000
KITFILTERWALK00
FILTERCARTREPL0

Filter XA - Moisture separator
Filter AC - removes particles and impurities
Complete compressed air kit XA & AC
Replacement cartridges (XA & AC)

TEMPERING MACHINES

ENSOTECH TEMPERING MACHINES TMC

TMC600000000000	TMC6 - 6 kg chocolate tempering machine
TMC120000000000	TMC12 - 12 kg chocolate tempering machine
MC240000000000	TMC24 - 24 kg chocolate tempering machine
NSTRP0000000000	Conveyor belt compatible with TMC6, TMC12, TMC24

ACCESSORIES	
ON REQUEST	Wheeled stand (for TMC6)
ON REQUEST	Mould dosing machine

TARTLET MACHINE

TRTMCH000000000	Machine for baking tartlet cases.
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CLIMATAB

ARMCLT160000000	Refrigerated table CLIMATAB16 - 2 doors
ARMCLT240000	Refrigerated table CLIMATAB24 - 3 doors

CLIMABOX

ARMRCLBT2000000	Refrigerated cabinet 20 trays
ARMRCLBT20G0000	Refrigerated cabinet 20 trays with glass door
ARMRCLBT4000000	Refrigerated cabinet 40 trays
ARMRCLBT40G0000	Refrigerated cabinet 40 trays with glass door

ENSOTECH CHOCOFILLER

CHOFILLR0000000	Volumetric Dosing Machine	ACCESSORIES	
		ON REQUEST	Injection needles
		ON REQUEST	Casting plates

FLOUR STOP

FLSTOP000000000	Mobile fume and dust extractor
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Your *Creative*
Partner in Pastry

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