



WE SHARE THE SAME PASSION SINCE 1967

TEMPERING MACHINES



Chocolate line
choco technology

k.premium / k.evo





k·premium k·evo

The K Line of machines is created to meet the highest standards in chocolate processing.

Available in several sizes to suit all types of production and with different options to set up the machines for more preparations, they combine high technology, versatility and user-friendly operation to meet the needs of every artisan.



What is tempering or pre-crystallisation of chocolate?

It is a thermal and mechanical process that consists of forming the necessary amount of stable crystals so that the chocolate maintains the desired properties at room temperature and over time.

Why temper chocolate?

WITH PROPER TEMPERING YOU ACHIEVE

- ✓ **GLOSS** → smooth, almost mirror-like surface
- ✓ **HARDNESS** → rigidity and breaking strength
- ✓ **CONTRACTION POWER** → decrease in volume allowing detachment from molds
- ✓ **DURABILITY** → a smooth and compact surface better preserves the product against attacks from organisms
- ✓ **BREAKING QUALITY** → the chocolate does not bend but breaks
- ✓ **AROMA** → the chocolate releases a better and more intense aroma

PROBLEMS WITH INCORRECT TEMPERING OF CHOCOLATE

- × **LOW GLOSS**
- × **GREY/WHITE COLOR**
- × **RAPID MELTING TO THE TOUCH**
- × **NO DECREASE IN VOLUME**
- × **GRANULAR STRUCTURE**
- × **FAST FAT RISING**



How does a tempering machine work?

The Bravo K series tempering process melts and stirs chocolate to a specific temperature to decrystallize it, then cools it to the ideal working temperature all automatically, precisely, and in large quantities.



Melting

The heating elements heat the tank up to the set temperature and then activate the stirrer and the feed screw for complete **decrystallisation of the chocolate**.



Cooling

The feed screw reverses rotation for a few seconds, empties the cylinder and restores a smooth flow of chocolate, which returns to the tank and begins to cool.



Holding

Once the cooling temperature is reached, it is automatically adjusted to keep the chocolate within the desired range, with a precision of $\pm 0.1^{\circ}\text{C}$.



Shutdown

The machine can be switched off in two different ways:

MANUAL SWITCH OFF: the safe shutdown procedure that avoids system blockages. It is not possible to stop the feed screw and enter standby mode before the preset heating temperature has been reached.

AUTOMATIC SWITCH-OFF: the machine performs the same safe switch-off procedure automatically, putting all functions in standby without any manual intervention.



The pros

- + Immediate and continuous availability of tempered chocolate
- + Production in large quantities
- + Possibility of combining different accessories for different processes
- + Possibility of reusing solidified chocolate blocks
- + Limited waste



SIRH/+
COUPE DU MONDE
DE LA PÂTISSERIE

Trittico in the spotlight of the Pastry World Cup since 2009

Haute patisserie is an expression of artisanship that combines skill, creativity and attention to detail. It is a continuous pursuit of excellence, where every element, from the choice of ingredients to the presentation, is meticulously crafted to offer a new and surprising experience, every single time.

Sharing these values has led Bravo to be a proud technical partner of the most prestigious competition in the world of confectionery **since 2009, the Coupe du Monde de la Pâtisserie**, held every two years at the Sirha show in Lyon, France.

The Coupe du Monde de la Pâtisserie offers a unique opportunity to connect with the world's top chefs and stay informed on the latest industry trends, allowing us to elevate our standards of excellence even further.





k·premium

Features

FOIL HEATING ELEMENTS

Heating is managed by foil heating elements, ensuring precise temperature control to maintain the chocolate's temper.

AUTOMATIC THERMAL BALANCING

An automatic control system to manage the temperature according to the amount of product remaining in the machine.

TEMPERATURE CONTROL

Due to its viscosity, it is very difficult to monitor temperature changes in chocolate.

In the K12, K24 and K50 Premium, probes located on the nozzle detect the temperature to a tenth of a degree (0.1°C), ensuring that a constant core temperature is maintained.

DELAYED START

Possibility of programming start-up after a pre-set time to have the chocolate melted or tempered when needed.

AUTOMATIC SWITCH-OFF

The machine doesn't stop abruptly at the signal; instead, it automatically determines the ideal temperature at which to end the tempering process. This controlled stop makes it easier to resume production smoothly.

CONTROLLED DOSING

Equipped with a programmable volumetric foot-controlled dispenser with safety lock for flow regulation.



choco technology





FEED SCREW

Made of stainless steel to prevent wear and tear over time, its movement can be reversed for easy cleaning.

FLAT VIBRATING TABLE

Thanks to the vibrations and the heating of the central grid, it allows the chocolate to be compacted in the moulds by eliminating air. It is easily removable for easy cleaning.



QUICK AND EASY CLEANING

Quick emptying of the washing tank through a convenient rear duct for chocolate outflow.

+ The Plus of the Evo series

Features

SIDE POWER SOCKET

To connect to any wall plug.

DISPLAY & KEYBOARD

Easily readable display, easy and user-friendly digital controls, with on-screen prompts on what to do.

STORING PROGRAMS

The machine stores the temperatures pre-set by the user for the free programs. The operating parameters are therefore stored and do not have to be set for each processing operation. In addition, 10 customisable programs are available.

FLUIDIFICATION FUNCTION

This new function allows the nozzle temperature to be increased slightly for a short time, giving the user the opportunity to correct any over-crystallisation of the chocolate.

SPOTLIGHT LAMPS

Equipped with spotlights, directed at the tank, to facilitate the user's work even in unfavourable lighting conditions.





Programs

FREE

To melt the chocolate until the first set temperature is reached, and cool it until the outlet nozzle reaches the second set temperature.

TRADITIONAL

To handle 3 temperatures by reproducing the temperature curve by hand (melting, cooling, tempering temperature).

DECORATIONS

Allows customization of processing parameters (e.g., based on the type of chocolate and work method) by adjusting the heat in the tank to optimally manage chocolate crystallization over extended periods. Ideal for intermittent use throughout the day.

STRACCIATELLA

To process chocolate substitutes that have different tempering temperatures.

CHOCOLATE SPRAY GUN

For chocolate spray gun decoration.

DRYING

To remove moisture after deep cleaning.

10 CUSTOMISABLE PROGRAMS

To store your own programs with names and temperatures.

K Evo





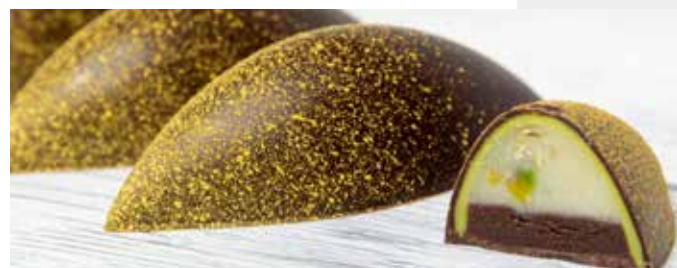
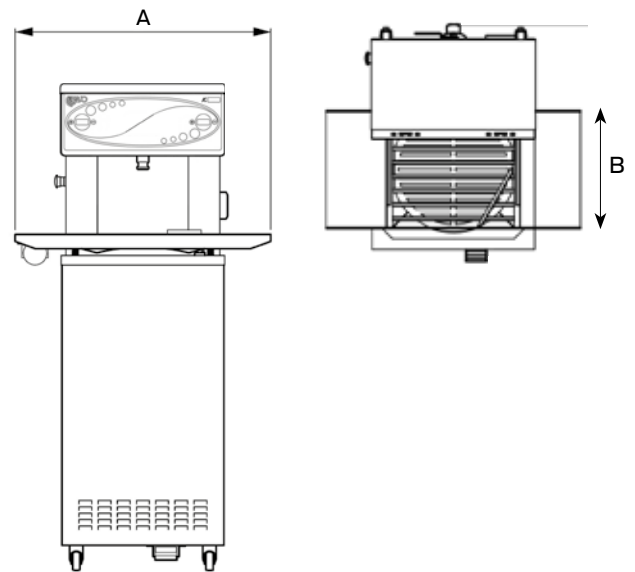
Accessories

Inclined Vibration Table

The EVO vibrating table, an optional accessory for the K24 and K50, features inclined, heated side plates to help chocolate drip back into the tank, reducing waste. It includes large, quiet vibrating tables with removable perforated rubber mats for mold placement.

Inclined Vibration Table

Width (A)	inches	31,7
Depth (B)	inches	15,4



Watch the video
of the Inclined
Vibrating Table





Accessories

Magic Carpet

Magic Carpet is Bravo's three-zone conveyor belt designed for both partial and full product coating, featuring inverter-controlled speed. It is the only belt with a **reverse function** for truffle coating. The **trolley loading area** can be locked for precise product positioning.



Magic Carpet

Features



Equipped with **anti-solidification lamps** for the chocolate flowing back into the tank.



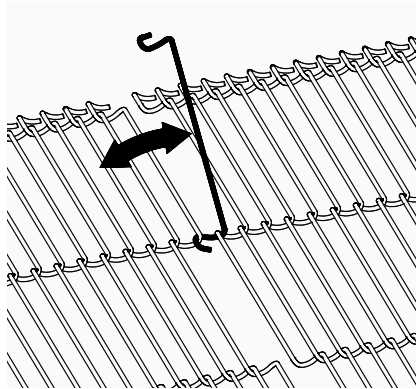
The portion that is used is **detachable and dishwasher-safe**



Equipped with paper **tensioning system**.



Equipped with an **axis adjustment system** for perfect alignment of the belt with the machine.



Do-it-yourself wire mesh replacement is possible thanks to a quick system designed for the user.



Equipped with a **steel hose**, which is simple and easy to adjust, to feed the diffuser arc and thus achieve complete coating.

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Optional



Available accessory for a perfectly even **stracciatella coating**.



Accessories available in single cascade and twin cascade versions for **perfect partial coating**.



Optionally available heated **dripping plate** with interchangeable nozzle holder. Customisable number of nozzles.



Optionally **available partial dipping** of the product consisting of diffuser, tube and grid-pressing arc available.



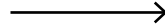
Watch the
Magic Carpet
video



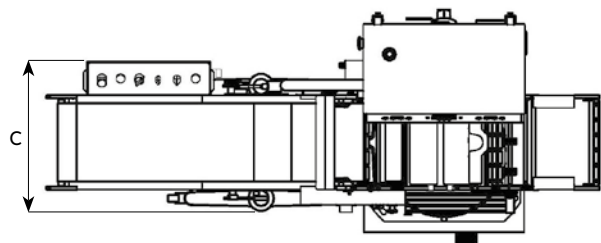
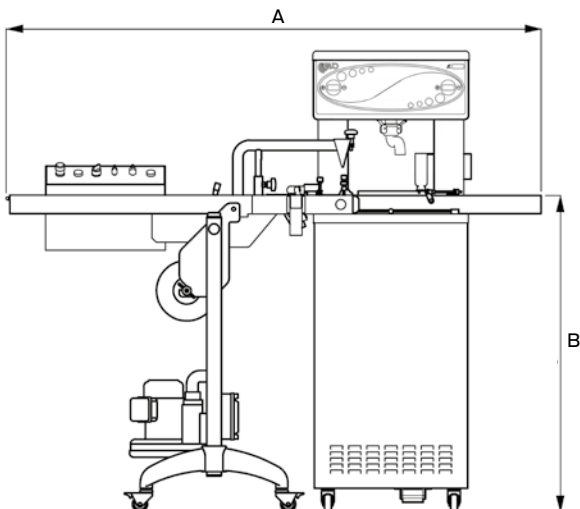
Watch the
accessories
video



Watch the
dripping plate
video



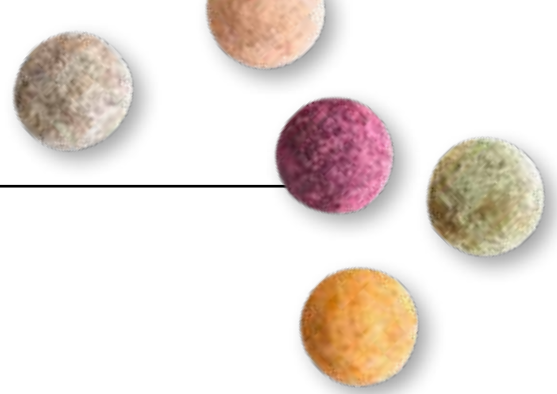
- Exit area with adjustable speed and height tail cutter to minimize waste
- Coating zone with a **customizable vibration** system to facilitate chocolate dripping
- Easy-release system for chocolate-coated parts, simplifying cleaning
- Adjustable **airflow** to remove excess chocolate, with customizable flow rate and positioning
- **'Easy Cut System'** allows for quick, damage-free paper cutting without slowing the coating cycle or harming the belt
- Option to lock the trolley loading area for precise product positioning
- Convenient airflow positioning system with hooks, ideal for truffle coating
- **Patented reverse switch** for reversing the mesh belt direction, specifically for truffle coating



Magic Carpet

Width (A)	inches	74
Height (B)	inches	49.6
Depth (C)	inches	26

Accessories



Truffle Table

To be applied to the Magic Carpet in Reverse mode, the truffle table is used to coat chocolate pralines with crushed nuts, cocoa, coconut or other.

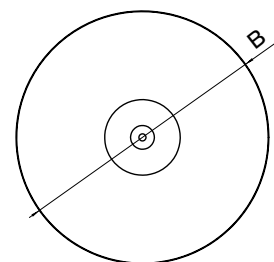
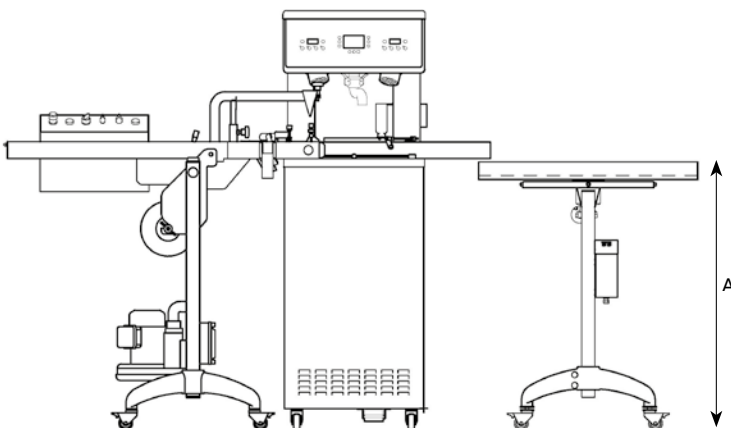
It consists of a rotary table with two plates, one at the back and one at the front, designed to facilitate the mixing of the pralines in order to obtain a perfectly coated finished product.

choco technology



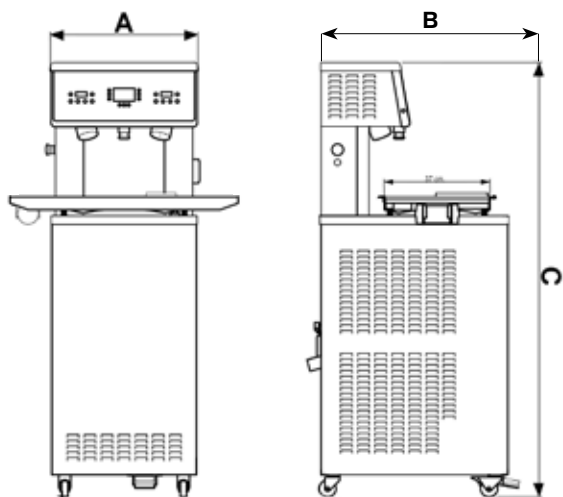
Truffle Table

Rotary table top diameter (B)	inches	31.5
Height (A)	inches	38.6



Technical data

TEMPERING MACHINES K12 - K24 - K50



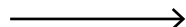
Models		12	24*	50
Power supply	V/Hz/Ph	230/60/3	230/60/3	230/60/3
Width (A)	inches	16.7	21.5	21.5
Depth (B)	inches	30	30	30
Height (C)	inches	61	60.2	60.2

The K12 and K24 models are also available in a single-phase version

* Only size 24 of both the Premium and Evo models is ETL certified.



**Complete
technical
data sheets**





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