



K12 Evo

K24 Evo

K50 Evo



K12, K24 and K50 EVO, the evolution of chocolate





THE EVOLUTION OF CHOCOLATE

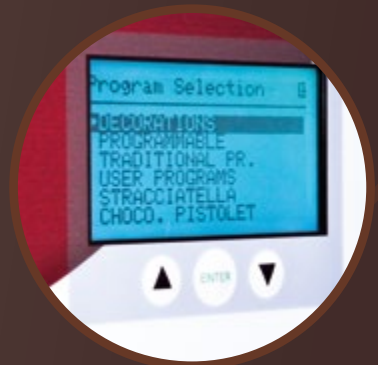
K12/24/50 Evo: tempering machine the way you need!

DECORATION PROGRAM

With this new mode it's finally possible to personalize your tempering style with two new features: the heat released by the tank and an incremental delta, of the tempering temperature, which is prolonged over time. This allows every user to regulate the machine as preferred, based on the type of chocolate is being used and personal preferences.

FLUIDIFICATION FUNCTION

This new feature allows a slight increase of the sprout temperature for a short time, which gives user a possibility to correct any hyper-crystallization of the chocolate.



PROGRAMS

- Free
- Traditional
- 10 programs to be customizable
- Straciatella
- Chocolate pistolet
- Decorations
- Drying



K12, K24 & K50 EVO

Thermic self-balancing

Automatic control system to operate the temperature in accordance with the quantity of product inside the machine.



Sheet resistance heating system

The patented sheet resistance heating system (etched foil) allows for precise chocolate temperature control avoiding an unpleasant exit from the tempering.

Display & Keyboard

The display is easy to read, featuring simple and intuitive digital commands including advice on the video of the operations to execute.



Decorations Program

Recommended for intermittent preparations throughout the day. With this program is possible to adjust the heat of the tank to better manage the crystallization of the chocolate over a long period.

Delayed start

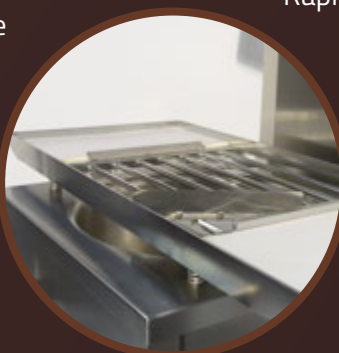
It is possible to program start after a preset period to have melted or tempered chocolate when you need it.

Automatic shutdown

The machine doesn't stop immediately at the signal but detects automatically the exit from the tempering before the interruption of the operation. The restart of the service is thus facilitated.

Auger screw

The auger screw is made in stainless steel which helps to prevent wear over time and its movement can be reversed to facilitate the cleaning.



Lighting lamps

Equipped with a pair of lights to assist users working in bad light conditions.

Temperature control

Due to the viscosity in chocolate, it is very difficult to monitor changes in the temperature. In the **K12, K24** and **K50 EVO** an algorithm controls the probes that detect the temperature within a tenth of degree accuracy and keeps steady temperature at the heart of the chocolate.

Program storage

The machine stores the pre-set temperatures for each program according to the user's choice. The operating parameters are then stored and should not be set for each production. 10 customizable programs available.

Heated Flat Table

The vibration eliminates air which allows the chocolate to be packed into the moulds.

Easily removable for cleaning.

Further advantages

Programmable volumetric pedal dispenser.

Rapid emptying of the tank for cleaning through back pipe for chocolate outflow.

Handy side electric outlet suitable to be connected to any plug (shuko).



Vibrating Table EVO



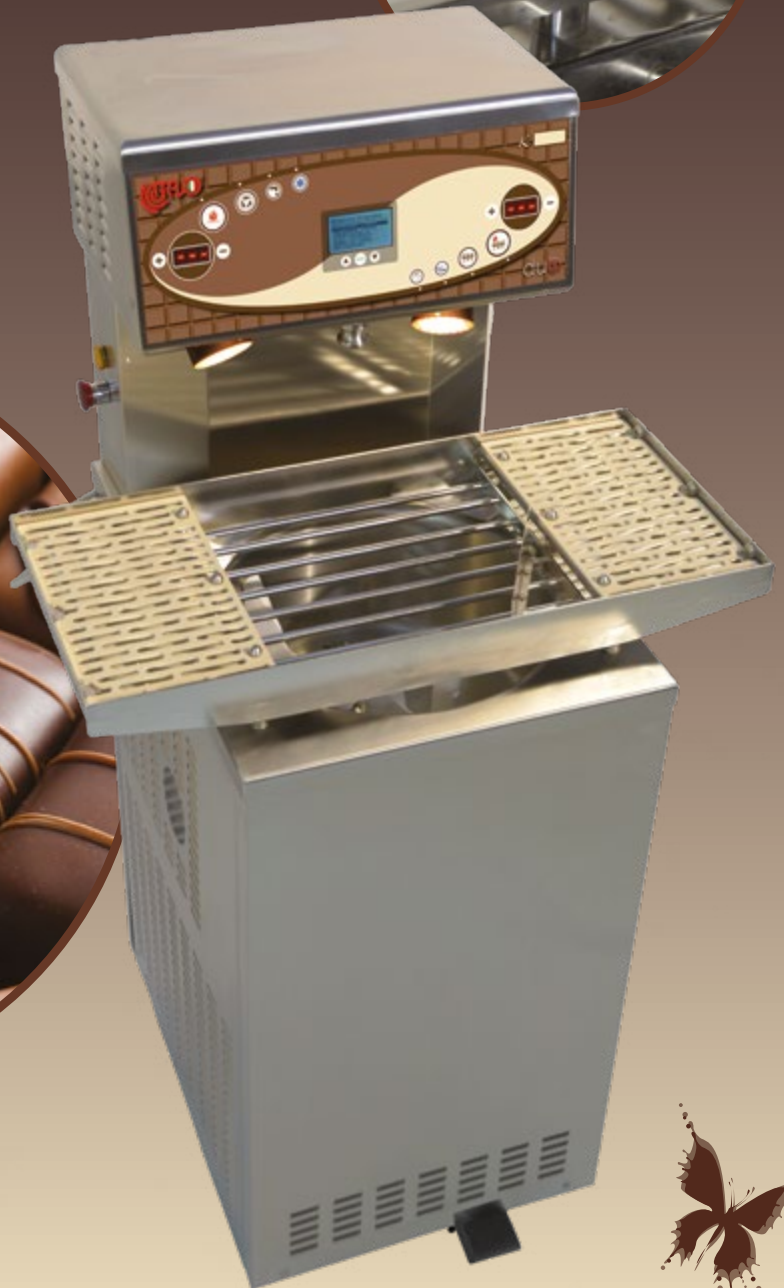
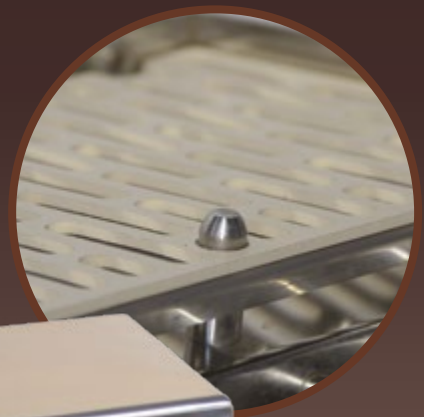
K24 and K50 Evo optional vibrating table present inclined and heated sides to make sure unused chocolate returns back to the tank to avoid waste of chocolate.

Wide vibrating counter tops with removable pierced rubber for positioning the mould for a noiseless machine.

Heated central net for intrusion detection.



Have a look at the video about the Vibrating table EVO!



Not available for K12



Magic Carpet EVO

Coating belt for partial or total covering

3 zones band to totally or partially enrobe the products, its speed can be adjusted by a speed variator. The output zone (equipped with cutting tails) as well is adjustable in speed and height to avoid waste.

The coating area has an adjustable vibration system for dripping the chocolate.



Equipped with specific anti-congealing lamps that prevent chocolate solidification and facilitate the return to the tank.



Equipped with release system for cleaning of the part that is dirty of chocolate.

Air flow to eliminate excessive chocolate with adjustable positioning.



Partial enrobing device available in 2 versions, single shower or double shower for an impeccable partial enrobing.

Equipped with accessory for a uniform stracciatella enrobing.



The «Easy Cut System» allows for a quick and easy paper cut avoiding any slowdown in the couverture cycle or damage to the coating belt.

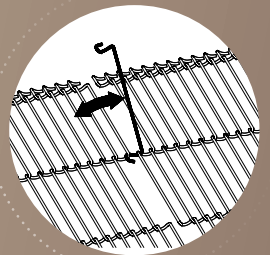
Equipped with a special device to perfectly tighten the paper.



Have a look at the video of accessories



Equipped with a special device to adjust the alignment of the conveyor belt to the machine to be perfectly straight.



Do-it-yourself replacing of the metallic net possible thanks to the patented quick system.

It is possible to stop the loading area of the trolley for precise positioning of the product.



Equipped with stainless steel tap easy to be adjusted to supply the arc diffuser to do the total enrobing.



Available optional for partial enrobing of the product made of a diffuser, diffusing pipe and net lowering structure.

Available optional heated casting plate equipped with interchangeable nozzle support. Customized number of nozzles depending on user's need.



Have a look at the video of the casting plate



Have a look
at the video of
Magic Carpet!



**Magic Carpet is the ONLY conveyor belt
for the truffles enrobing (by direction reversion)**

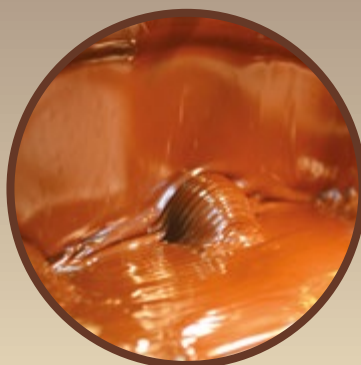


The air flow device (necessary for the
truffles enrobing) can be positioned
by using some simple hooks.

Equipped with Reverse switch to reverse the
direction of the net for the truffles enrobing.

 **Patented**

Have a look
at the video



Truffle Table EVO

Table for coating truffles

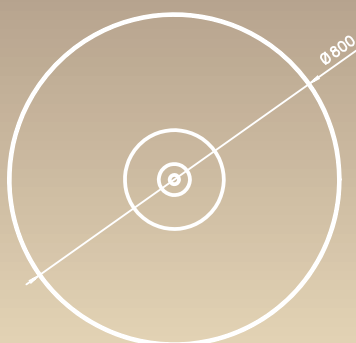
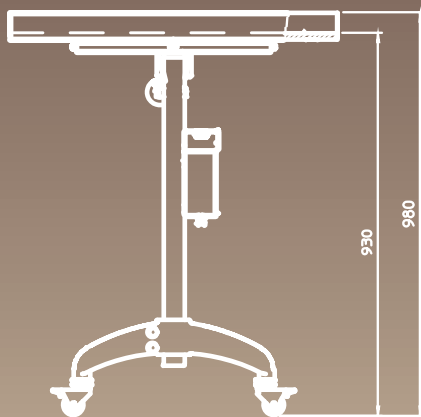


The truffle table is used to coat chocolate pralines with grain, cocoa, coconut powder, etc...

Equipped with two metal plates, one rear and one front, designed to ease the mixing of the pralines in order to have a finished product which is perfectly coated.

Technical features

- Surface diameter of rotating table: 80 cm
- Total height: 98 cm
- Power: 150 W
- Absorption: 0,6 A

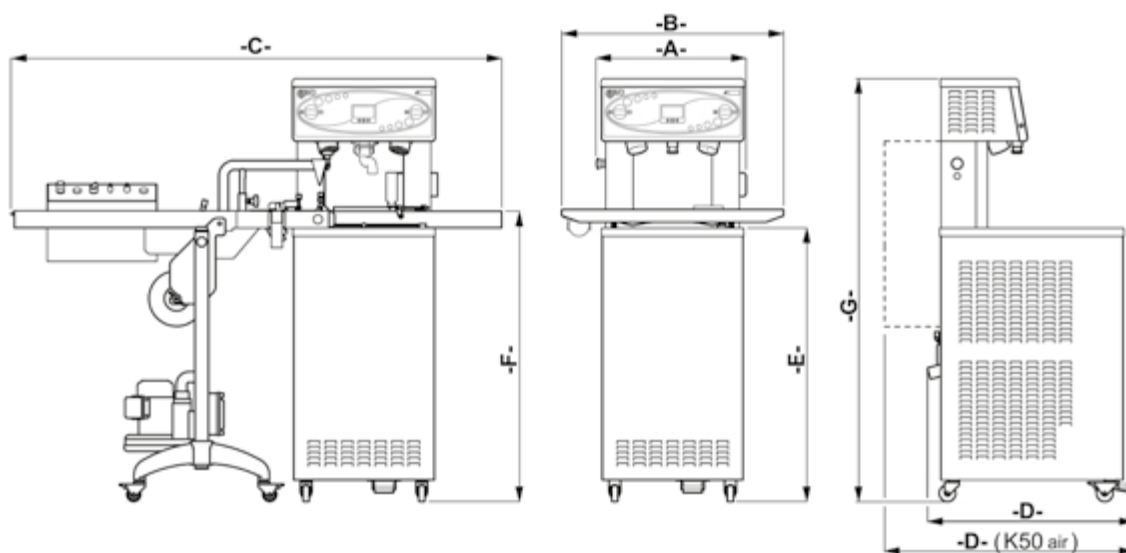


Technical features

		K12 air	K24 air	K50 air	K50 water
Max tank capacity	kg	12	24	50	50
Suggested min quantity	kg	6	8	8	8
Max power	kW	4	5,7	7,5	7,5
Medium power*	kW	1,7	2,3	3	3
Voltage / Phase / Frequency		400 V / 3+N / 50 **			
Absorption	Amp	5,8	11	14	14
Power socket	Amp	16			
Freon		R449A			
Cooling system		AIR	AIR	AIR	WATER
Width [A]	cm	42,5	54,5	54,5	54,5
Width with flatboard [B]	cm	80,5	80,5	80,5	80,5
Width with Magic Carpet [C]	cm	178	178	178	178
Depth [D]	cm	76	76	90,5	76
Height floor chocolat [E]	cm	99	99	99	99
Height Magic Carpet/Vibrating table [F]	cm	105,5	105,5	105,5	105,5
Magic Carpet worktop width	cm	25	25	25	25
Total height [G]	cm	155	153	153	153
Weight	kg	145	178	195	-
Magic Carpet weight	kg	60	60	60	60
Vibrating table weight	kg	12	12,5	12,5	12,5

* only during maintenance phase and without external consumers.
 ** K12 and K24 models also available in single phase 230V/1+N/50.
 Special voltage available upon request.

CHOCOLATE K12 - K24 - K50



HEADQUARTERS
 Bravo S.p.A.
 Montecchio Maggiore - Vicenza, Italy
 Tel.: +39 0444 707700
 Email : info@bravo.it
 www.bravo.it

Bravo all over the world
 info@bravofrance.fr
 info@bravodeutschland.de
 info@bravonorthamerica.com
 info@bravo.asia