

COMPATTA



COMPATTA delivers the benefits of FBM's continuous tempering technology to demanding confectioners and chocolatiers who need an enrobing attachment, whose production is measured in hundreds of kilos per week, not per day but who do a lot of mold work and therefore can benefit from a larger working bowl than the Prima.

Compatta and Prima use the same enrobing attachment, preserving the investment in the enrober.

The continuous tempering cycle in Compatta is controlled by a custom-programmed dedicated CPU that monitors and adjusts heating and cooling automatically within a very narrow range based on the set melting and tempering points. The working bowl is heated by thermoelectric induction and the tempering pipe is cooled directly by the refrigerant gas, delivering fast response times, precise control, and reduced energy consumption.

The auger in the Compatta's tempering pipe can be eversed to empty it, reducing the amount of time required to restart the tempering cycle or to change chocolate. A removable auger for cleaning is a standard feature, as is a pedal-operated electronic depositor with user-selectable time and repetitions (up to 9) for filling molds and other uses.

STANDARD FEATURES:

- Removable vibrating table
- Night cycle
- Removable/reversible tempering auger
- Pedal-operated electronic depositor with user-settable time and repetitions
- Swiveling casters

ENROBING ATTACHMENT FEATURES:

- Overall length: 1.356 m Width: 180mm
- Two pieces in 2 sections; stainless steel entrance and enrobing sections, removable food-contact-safe take-off belt
- Usable width 180mm
- Equipped with net beater/shaker, independent motor for de-tailer, adjustable air blower

SPECIFICATIONS:

- Capacity (bowl): 15kg
- Throughput: 4-6x bowl capacity per hour, depending on the type of work being done
- Installed power: 1,600 kW
- Dimensions: 500(w) x 680(d) x 1470mm(overall height); working plane @ 910mm;
- vibrating table 410(w) x 300(d)
- Weight: 140kg