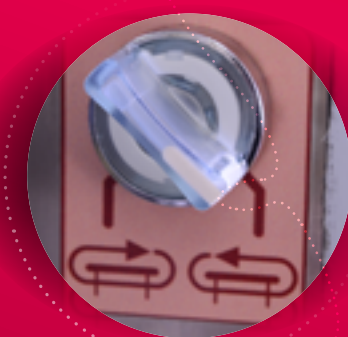# ...truffles enrobing by Magic Carpet

⬤ Patented

- ● 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
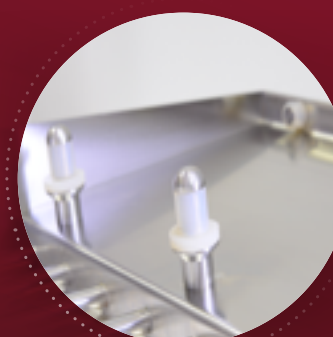
Have a look at the video about the truffles enrobing!

VIBRATING TABLE EVO

⬤ Patented

- ● heated inclined lateral sides which create a more efficient chocolate dripping, its return into the tank thus eliminating waste
- ● wide vibrating counter tops with removable pierced rubber for positioning the mould for a noiseless machine
- ● heated central nut for intrusion detection

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

K24 EVO

All technological Bravo's experience, gained over the years, devoted to the chocolate business!

Programs

1. Free
2. 10 programs to be customizable
3. Stracciatella
4. Chocolate pistolet
5. Cocoa Butter
6. Drying

Technical features

Max tank capacity [Lbs]	53
Suggested min quantity [Lbs]	17,6
Suggested max quantity [Lbs]	44
Magic Carpet coating belt width [in]	9,84
Max power [hp]	3,6
Max absorption [A]	20
Minimum circuit ampacity [A]	23,5
Voltage [V] / Phases / Frequency [Hz]	230 / 3 / 60
Freon	R404A
Cooling system	air
K24 Weight [Lbs]	298
Magic Carpet weight [Lbs]	132,3
Vibrating table weight [Lbs]	27,56

K24 EVO

is a **Bravo** product

31,7 in
20,5 in
41,5 in
61,4 in
60,2 in
19,4 in
14,6 in
26 in
29,5 in
41,4 in
40,4 in
20 in
9,6 in
70 in
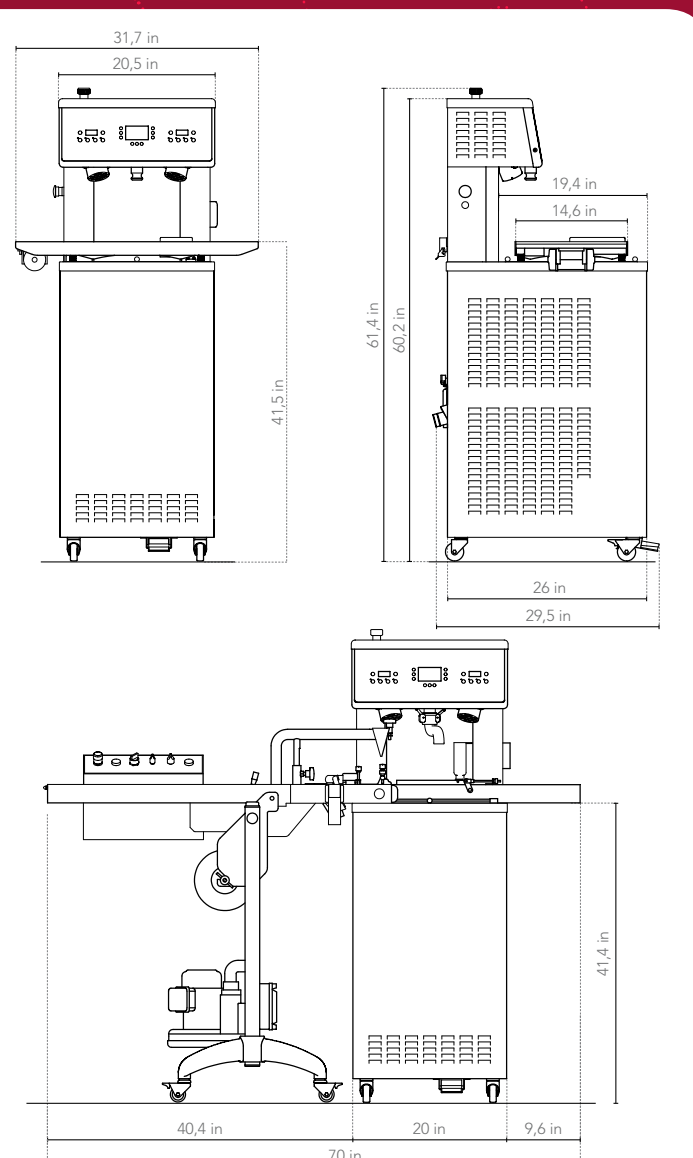
Rev. 06/13 Data can be changed at any time without notice by the manufacturer.

K24 EVO

K24 EVO, the new technological challenge

BRAVO NORTH AMERICA

THE CHOCOLATE EVOLUTION

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 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.

Cocoa Butter Program

This program allows to easily change the type/colour of chocolate avoiding any difficult manual operations.

Patented

Delayed start

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

Switching off

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.

Have a look at the video of K24 EVO!
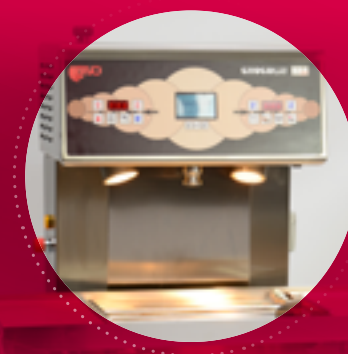
Anti-congealing lamps

The anti-congealing lamps heat the grid to avoid the congealing of the chocolate placed upon the grid.

Patented

Temperature control

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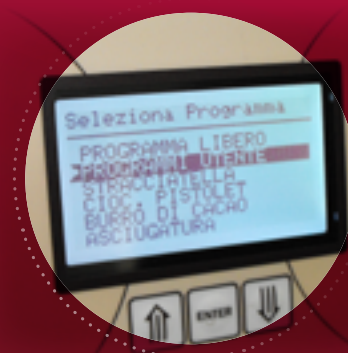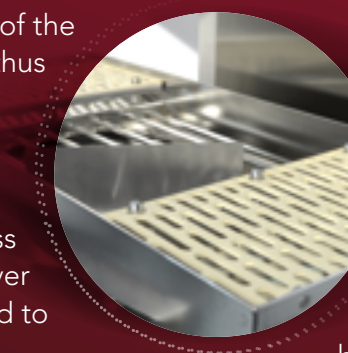
Program storage

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.

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
- back pipe for chocolate outflow
- handy side electric outlet suitable to be connected to any plug

MAGIC CARPET:
Coating Belt for Partial or Total Covering

Have a look at the video of Magic Carpet!

- 3 zones band to totally or partially enrobe the products. It can be used in its full width (250 mm) and 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 anti-congealing lamps for the chocolate that flows back in the tank

- it is possible to stop the loading area of the trolley for precise positioning of the product

- equipped with release system for cleaning of the part that is dirty of chocolate

- air flow, for removing the chocolate in excess, with adjustable nozzle

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

Patented

- equipped with a special device to adjust the alignment of the conveyor belt to the machine to be perfectly straight

- clutch to avoid the break of the conveyor belt during the turn on

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

Patented

- equipped with stainless steel tap easy to be adjusted to supply the arc diffuser to do the total enrobing

Patented

- equipped with accessory for a uniform stracciatella enrobing

Have a look at the video of the Magic Carpet accessories!

Magic Carpet is the ONLY conveyor belt for the truffles enrobing (by direction reversion): discover it on the follozing page . . .

K24 EVO