

The Air 2.0 is uniquely designed for:

- A small-scale artisan chocolate owner / operator
- A growing business with restricted production space
- A business owner who offers a diversified line of products



The Perfect Mini Wheel Tempering Machine is designed with you in mind. It meets and exceeds your expectations with a high performance and low maintenance machine. The easy to clean design permits for quick clean-up and extra versatility.

The Air 2.0 model is perfect for small chocolate businesses or labs. The modular design is created so that this machine can grow with your business by adding an enrober, cooling tunnel, or any of our other options. The capacity can also grow by adding items such as heating cabinets which will assist with quick chocolate changes.

Air 2.0 Mini-Wheel Tempering Machine



Advantages & Benefits of the Air 2.0

- Very flexible use
- Cost effective
- Easy to handle
- Available for immediate shipping, always in stock
- Worry-free maintenance
- Time saving with a removable pan
- More than 25 years of reliability in the market
- Component of the Perfect Choco Modular Approach that allows your equipment line to grow with your business



Related Products & Accessories

Stainless Steel pans Vibrating Table



STEP 1
START



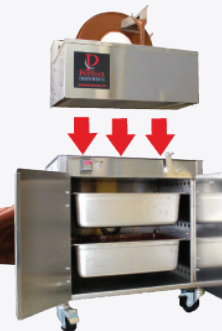
AIR 2.0 MINI-WHEEL
TEMPERING MACHINE
FOR TABLE-TOP

STEP 2
ADD A VIBRATING TABLE



TV-1 VIBRATING TABLE

STEP 3
ADD A HEATING CABINET



HC-2 HEATING CABINET

STEP 4
ADD A 6" MINI-ENROBER



ENRO-6 6" ENROBER

STEP 5
ADD A COOLING TUNNEL



CT-6 COOLING TUNNEL