

STAINLESS STEEL TEMPERING TABLES

Electrically Heated with Optional Water Coil



*T400CC - Standard Bench Top Tempering/Mixing Table
Electrically Heated and Water Cooled - Work Surface 15 in. by 22 in.
Note Water Inlet/Outlet on Right Side of Work Surface*

Bottom Line Process Technologies, Inc. offers standard and custom stainless steel Tempering Tables. A digitally controlled heated work surface allows for incorporation of minor ingredients in a cooked base under controlled conditions. An optional water coil allows water to be circulated through the work surface if cooling is desired. Can also be used for hand mixing of formulations where low heat is required, such as snack bars and chewing gum. Customer can specify table dimensions, type of stainless, casters, heating only, cooling only, or electrical heat with cooling coil. Options include a chilled water system, custom frames, and a lipped edge.



*Custom 30 in. by 48 in. Tempering Table
Electrically Heated and Water Cooled*



*Custom 36 in. by 60 in. Tempering Table
Water Coil Only*

Tests can be arranged at Bottom Line's facility in Largo, FL.

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