

CHOCO VISION

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Project Name: _____

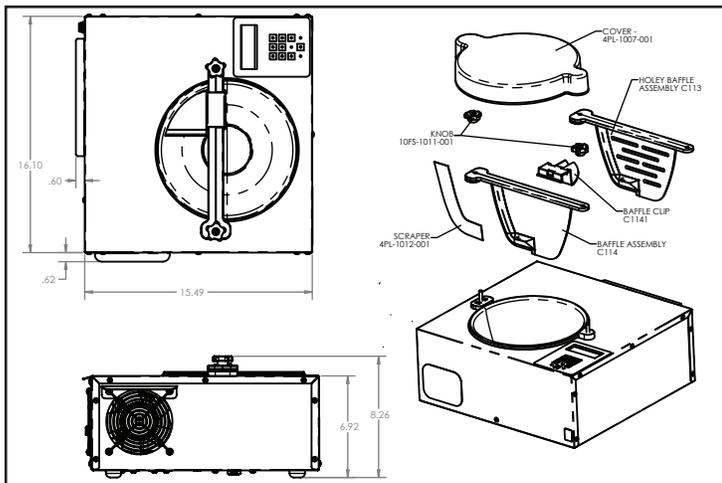
Model #: _____

Quantity: _____

Model	Part #	Description
Revolution V	C11110REV5	9 LB Capacity Chocolate Tempering Machine

FEATURES

- **High Capacity:** up to 9 lbs. per batch
- **Advanced Modes:**
 - Extended temper Mode
 - Standby (Overnight) Mode
 - Timer Mode (delayed Start)
 - Manual Mode (for Compound)
 - Recipe Storage (up to 26)
- **Manual Temperature Adjustment:** up to 120° (Melt Cycle) / 100° (Temper Mode)
- **Bowl Pause**



SPECIFICATIONS

DIMENSIONS	15.5"W x 15.5"D x 6.5"H	
WEIGHT	28 lbs.	
ELECTRICAL	110V (220V available), 750 watts, and 7 amps	
CORD	8.5 ft.	
PLUG TYPES	NEMA 5-15 (110V)	
	CEE 7/7 (220V)	
	BS 1363A (220V)	
	AS/NZS 3112 (220V)	
ELECTRONICS	Fully-automatic 8-bit microprocessor	
DISPLAY	LED	
CONTROLS	Easy to use, easy to clean touch key pad	
HEAT SOURCE	Forced hot air	
CONSTRUCTION	All stainless steel with easy-clean brush finish	
CYCLE TIME	Melts and tempers 9 lbs. of chocolate in 1.5 hours	
ACCURACY	Controls tempered chocolate in increments of .02°F	
BOWL CAPACITY	Max: 5 lbs. (Standard Baffle) 9 lbs. (Holey Baffle) Min: 1 lbs.	
INCLUDED EQUIPMENT	1 bowl, 2 baffles (1 standard/1 holey), 3 scrapers, 1 baffle brush, 1 cover, 1 set of knobs, manual	
BOWL TYPE	Removable, high-polish stainless steel with internal stainless steel lock. Dishwasher-safe.	
BAFFLE	Removable, high-impact ABS plastic with internal temperature probe	
SCRAPER	Wear-resistant polyethylene; single-piece slip-fit	



Warranty
 One (1) Year Internal
 Parts and Labor

Environmental Parameters
 Best results when ambient temperature
 is 68-72°F and humidity is below 50%



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 in the USA**