

CHOCOVISION

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Project Name: _____

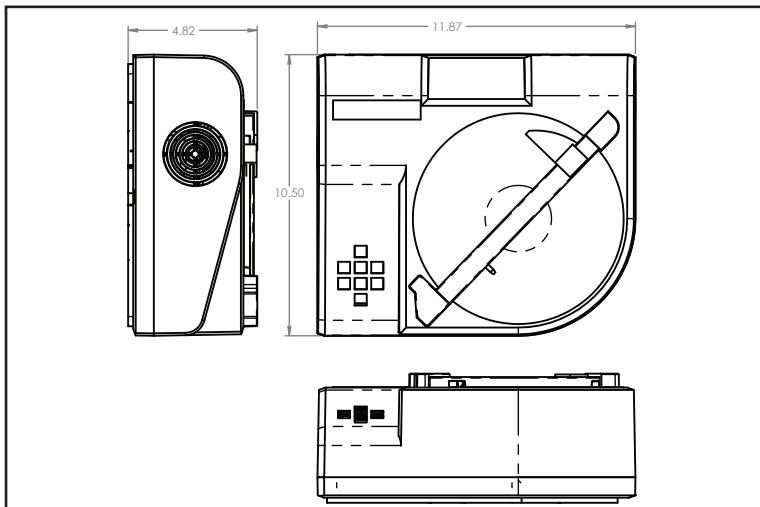
Model #: _____

Quantity: _____

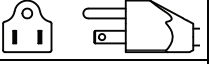
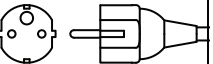
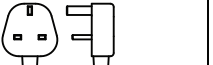
Model	Part #	Description
Revolution2	C116USREV2	2 LB Capacity Chocolate Tempering Machine

FEATURES

- **Capacity:** up to 2 lbs. per batch
- **Standby (Overnight) Mode**
- **Manual Temperature Adjustment:** up to 120°F (Melt Cycle)/100°F (Temper Mode)
- **Bowl Pause**



SPECIFICATIONS

DIMENSIONS	12.5"W x 10.5"D x 5.25"H	
WEIGHT	10 lbs.	
ELECTRICAL	110V (220V available), 400 watts, and 3 amps	
CORD	5 ft.	
PLUG TYPES	NEMA 5-15 (110V)	
	CEE 7/7 (220V)	
	BS 1363A (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	Ejection molded, shock-resistant ABS plastic	
CYCLE TIME	Melts and tempers 2 lbs. of chocolate in 15-20 minutes	
ACCURACY	Controls tempered chocolate in increments of .02°F	
BOWL CAPACITY	Max: 1.5 lbs. (Standard Baffle) 1.9 lbs. (Holey Baffle) Min: 4 oz.	
INCLUDED EQUIPMENT	1 bowl, 2 baffles (1 standard/1 holey), 3 scrapers, 1 baffle brush, 1 cover, manual, 1 mold, 1 dipping tool	
BOWL TYPE	Removable, high-polish stainless steel with integral stainless steel lock. Dishwasher-safe.	
BAFFLE	Removable, high-impact ABS plastic with integral temperature probe	
SCRAPER	Wear-resistant polyethylene; single-piece slip-fit	

Warranty
One (1) Year 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**