BRAVO®

K12 EVO
K24 EVO
K50 EVO

duo series

K12, **K24** and **K50 EVO**, the evolution of chocolate

BRAVO® love chocolate

K12 Evo
K24 Evo
K50 Evo

THE EVOLUTION OF CHOCOLATE

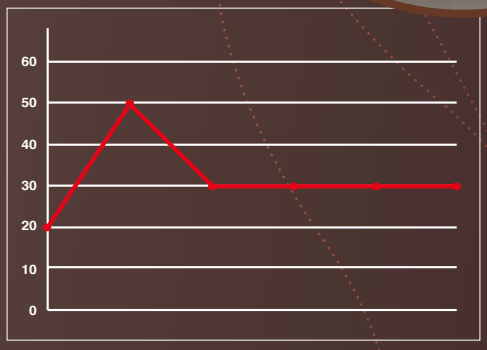
NEWS FOR duo series SERIES

RESTYLING

Graphic restyling of the command board and functioning commands.

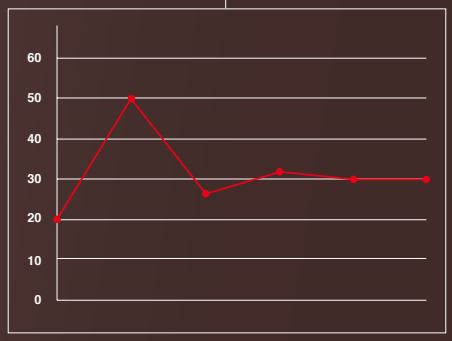
PROGRAMS

- *FREE PROGRAM*
  Extremely fast, it requires the exact and precise knowledge of the tempering temperature of the chosen chocolate.



FREE PROGRAM

- *TRADITIONAL PROGRAM*
  Very flexible, it allows you to work with any type of chocolate, no matter the level of knowledge you have. It conveys the art of tempering by hand directly into the machine with almost no margin of error!



TRADITIONAL PROGRAM

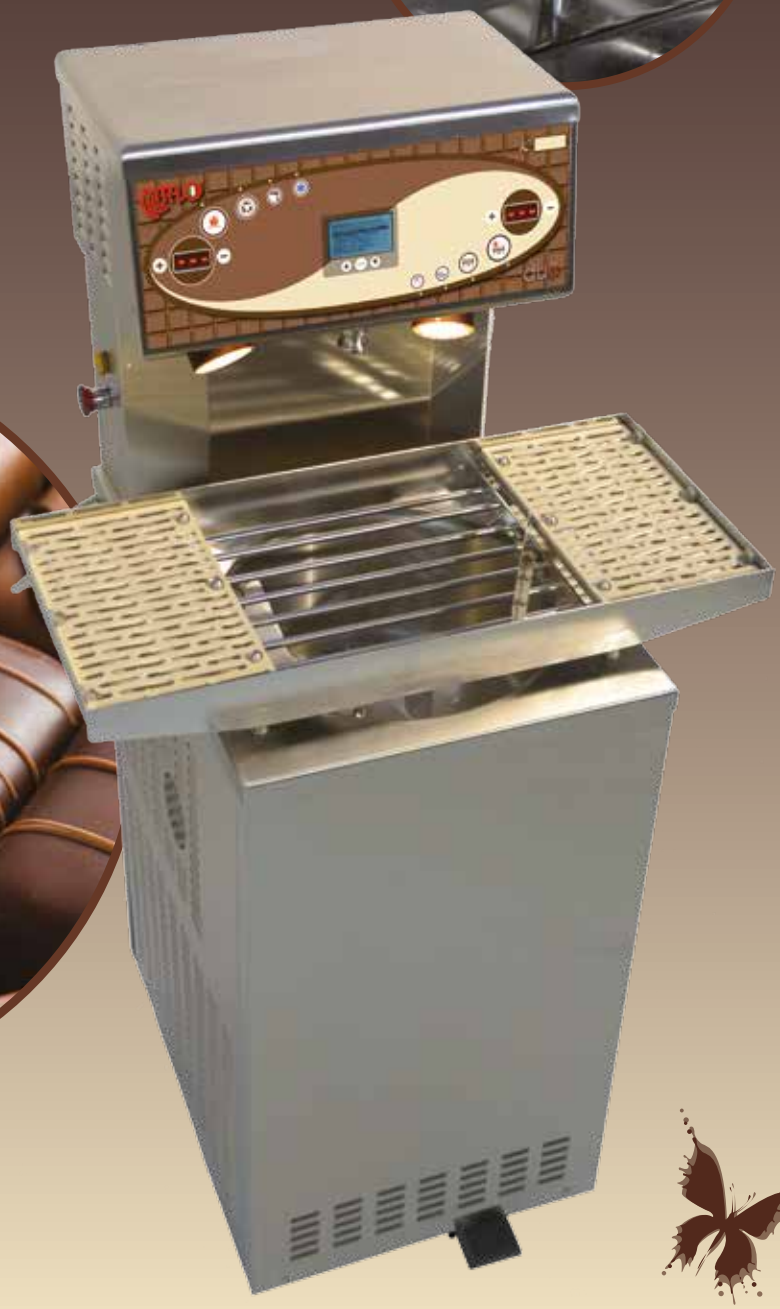
Optionals for K24 and K50

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 net for intrusion detection.

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



** not available for K12*

K12, K24 & K50 EVO

Thermic self-balancing

Automatic control system to operate the temperature in accordance with the quantity of product inside the machine.

Anti-congealing lamps

The anti-congealing lamps heat the grid to avoid the congealing of the chocolate placed upon the grid and to keep the chocolate on the conveyor belt always smooth.

Patented

Sheet resistance heating system

The patented sheet resistance heating system (etched foil), allows for precise chocolate temperature control avoiding an unpleasant exit from the tempering.

Temperature control

Due to the viscosity in chocolate, it is very difficult to monitor changes in the temperature. In the **K12**, **K24** and **K50 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.

Display & Keyboard

The display is easy to read, featuring simple and intuitive digital commands including advice on the video of the operations to execute.

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.
10 customizable programs available.

Cocoa Butter Program

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

Patented

Heated Flat Table

- The vibration eliminates air which allows the chocolate to be packed into the moulds.
- Easily removable for cleaning.

Delayed start

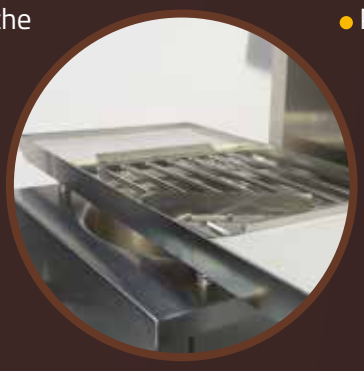
It is possible to program start after a preset period to have melted or temper chocolate when you need it.

Automatic shutdown

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.

Further advantages

- Programmable volumetric pedal dispenser.
- Rapid emptying of the tank for cleaning through back pipe for chocolate outflow.
- Handy side electric outlet suitable to be connected to any plug (shuko).



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.

Optionals for K12, K24 and K50

Magic Carpet EVO

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, 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.

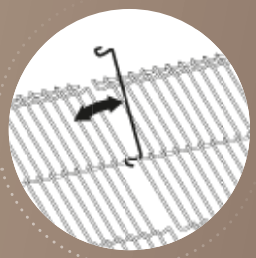
- Partial enrobing device availabl e in 2 versions, single shower or double shower for an impeccable partial enrobing.
- Equipped with accessory for a uniform stracciatella enrobing.

Have a look at the video of the accessories!

- 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.
- 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



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

Patented

- Available optional heated casting plate equipped with interchangable nozzle support. Customized number of nozzles depending on user's need.
- Available optional for partial enrobing of the product made of a diffuser, diffusing pipe and net lowering structure.

Magic Carpet is the ONLY conveyor belt for the truffles enrobing (by direction reversion)

- 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.

Patented

Have a look at the video

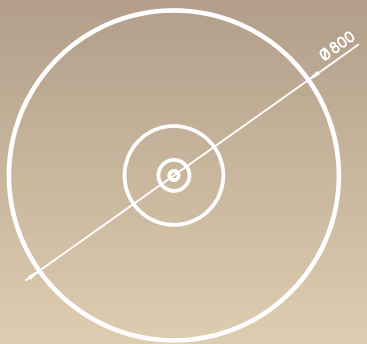
TRUFFLE TABLE EVO:
table for coating truffles

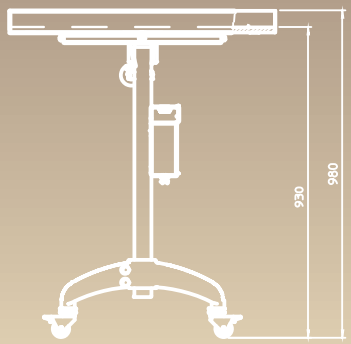
The truffle table is used to coat chocolate pralines with grain, cocoa, coconut powder, etc...

Equipped with two metal plates, one rear and one front, designed to ease the mixing of the pralines in order to have a finished product which is perfectly coated.

Technical features

- Surface diameter of rotating table: 80 cm
- Total height: 98 cm
- Power: 150 W
- Voltage/Phases/Frequency: 230 V / 1 / 50 Hz
- Absorption: 0,6 Amp





Optionals for K24 and K50

COOLING TUNNEL

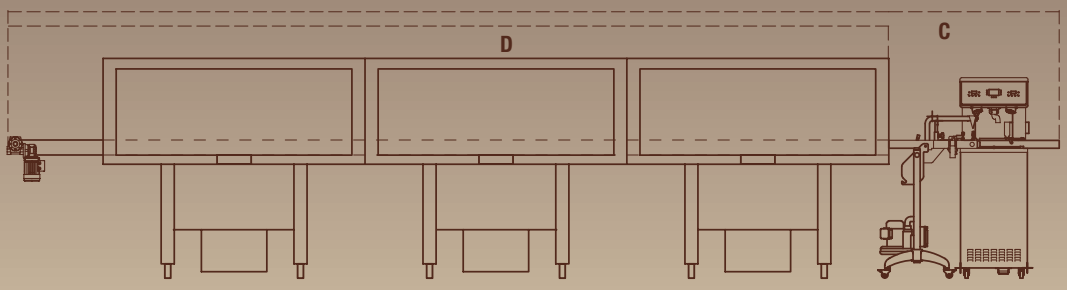
Cooling tunnel for chocolate products
designed for artisan and industrial laboratories.

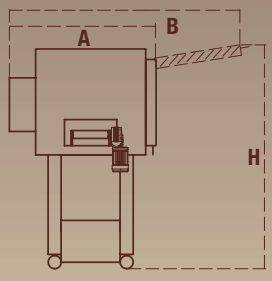
It fits perfectly with both **K24** and **K50** and it is equipped
with a conveyor belt for food which takes the pre-crystallized products
- in moulds or covered by the chocolate tempering machine -
and cools and crystallizes them inside.

Entirely made in stainless steel, equipped
with temperature and humidity control, the tunnel
is made of indipendent modules (2 mt. each),
each of them has its own refrigerating unit.
You can therefore choose the number of modules needed (minimum
3, maximum 12- we suggest 4).

You can choose between two possible versions
of the inside belt :
- made of silicone for the coating
- with grid for the moulds.

Technical features for BV6 model (3 modules)





- Optimal temperature for tunnel functioning: 18°C - 30°C
- Power for each unit: 3,5 Kw
- Voltage/Phases/Frequency: 400 V / 3+N / 50 Hz
- Absorption for unit: 16 Amp
- Belt speed: from 10 to 80 cm/minute
- Height for product transit: 8,5 cm
- Conveyor belt width: 25 cm
- Tunnel height (H): 1,71 mt
- Tunnel depth (A): 1,12 mt
- Tunnel depth (B): 1,84 mt
- Tunnel length (C): 8,034 mt
- Tunnel length (D): 6,73 mt

Programs

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

a partner always at your side around the world

HEADQUARTERS
Bravo S.p.A.

Montecchio Maggiore
Vicenza, Italy

Ph.: +39 0444 707700
Email : info@bravo.it
www.bravo.it

Technical features

	K12	K24	K50
Max tank capacity [kg]	12	24	50
Suggested min quantity [kg]	6	8	8
Max power [kW]	4	5.7	7,5
Medium power [kW]*	1.7	2.3	3
Voltage / Phase / Frequency	400 V / 3+N / 50 **		
Absorption [A]	5.8	11	14
Power socket [A]		16	
Freon		R404A	
Cooling system		AIR or WATER	
Width (A)	42.5	54.5	54.5
Wide with flat board [B]	80.5	80.5	80.5
Width with Magic Carpet [cm]	178	178	178
Depth [D]	73	73	90.5
Height floor CHOCOLAT [E]	99	99	99
Height Magic Carpet/Vibrating Table [F]	105.5	105.5	105.5
Width Magic Carpet [cm]	25	25	25
Total height [G]	155	153	153
Weight [kg]	145	178	195
Weight Magic Carpet [kg]	60	60	60
Weight Vibrating Table [kg]	12	12,5	12,5

* only during maintenance phase and without external consumers
** also available in single phase 230V / 1N / 50

Bravo branches in the world:

BRAVO FRANCE

Zac Les Radars
Immeuble La Multitech
13, Rue Jean Jacques Rousseau
91350 Grigny - France

Ph.: +33 01 69 43 50 50
bravofrance.fr
info@bravofrance.fr

BRAVO ASIA

16, Jalan Kilang Timor #02-03
Redhill Forum
Singapore 159308

Ph.:+65 62 71 72 30
bravo.asia
info@bravo.asia

BRAVO NORTH AMERICA

810 Tyvola Road, Suite 130
Charlotte,
NC 28217

Ph.: +1 980 237 2474
bravonorthamerica.com
info@bravonorthamerica.com

BRAVO DEUTSCHLAND

Briennerstraße 55
80333 München

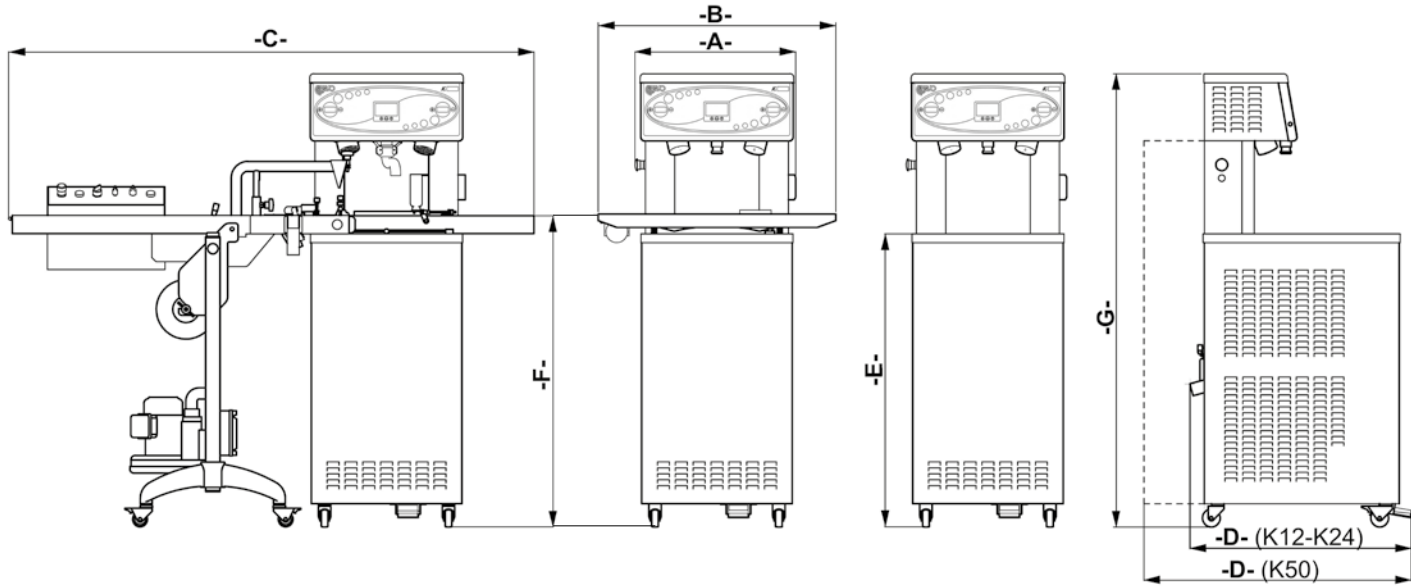
info@bravodeutschland.de
Ph.: +49 160 1007072

BRAVO MIDDLE EAST

PO Box 16111
Ras Al Khaimah
United Arab Emirates

info@bravomiddleast.com
Ph.: +971 559 896516

CHOCOLAT K12 - K24 - K50



Rev.1016 Data can be changed at any time without notice by the manufacturer.