

## 2018 International Catalog 60Hz/220V



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www.boscolo.it :: myblog.boscolo.it EFFECTIVE January 1, 2018/ REVISED September 1st, 2018 Supersedes all prior versions.  
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# AURA

***AURA delivers the benefits of FBM's continuous tempering technology to demanding confectioners and chocolate makers who desire a compact bench-top design that will fit into any workshop.***

The continuous tempering cycle in Aura is controlled by a custom-programmed dedicated CPU that monitors and adjusts heating and cooling automatically within a very narrow range based on the set melting and tempering points. The working bowl is heated by thermoelectric induction and the tempering pipe is cooled directly by the refrigerant gas, delivering fast response times, precise control, and reduced energy consumption. Aura is the perfect choice for small workshops looking for their first continuous tempering machine as well as larger workshops needing a dedicated machine for smaller amounts of chocolates.

**AURA** can be used in the following applications:

- Hand-dipping various centers including hand-rolled and cut/slabbed
- Low-volume molding, including bars, shells, and more
- Chocolate for decorating

*Recommended for: couverture*