

UNICA 40



UNICA delivers the quality FBM is famous for and comes equipped with a three-zone tempering system enabling more precise control over the tempering curve.

The continuous tempering cycle in **Unica** is controlled by a custom-programmed dedicated CPU that monitors and adjusts heating and cooling automatically within a narrow range based on the set melting and tempering points. The working bowl is heated by the *bain marie* method, the second stage (the tempering pipe) is cooled directly by the refrigerant gas, and the final stage (after the tempering pipe) is warmed by induction wire — a combination that delivers very good response times and stability. The auger pump is reversible and removable to reduce time and effort needed for cleaning.

Unica includes a sophisticated computer controller that makes it easy to use the machine. Unica's brain enables operators to program and save individual tempering curves for the chocolates they use, set a weekly schedule (e.g., turn the machine early on Monday so that the chocolate is melted when the doors open), and automatically switch the machine off. With its 40kg capacity working bowl and wide array of accessories, **Unica** is a cost-effective workhorse in workshops with moderate to high production volumes.

For craft chocolate makers who work from the bean, FBM offers upgrades to the **Unica** that make it especially suitable for working with chocolates that are thicker than commercial couvertures when combined with the variable-speed tempering auger that comes with the pneumatic doser.

Key Standard Features

- Three-zone tempering; user programmable tempering curves for different chocolates.
- Heated removable vibrating table
- Removable and reversible auger for unloading and cleaning (auger *not* removable when pneumatic doser is installed)
- Night cycle, weekly timer, programmable on and off
- Pedal-operated doser (single-cycle; no repeated dosing)

Key Specifications

Capacity (bowl):	40kg (~88 pounds)
Throughput:	up to ~3x bowl capacity per hour, depending on the type of work being done
Dimensions:	500(w) x 820(d) x 1560mm(h); working plane @ 920mm
Weight:	~250kg (~560lbs)
Installed power:	3.5 Kw