

MAESTRIA



Maestria delivers the performance that FBM is famous for with a medium-capacity working bowl (60kg) for volume applications that require a cooling tunnel (see Climatico 300). The continuous tempering cycle in **Maestria** 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 — a combination that delivers fast response times, precise control, and reduced energy consumption. **Maestria's** CPU 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 features different tempering processes (fast and soft cycle) which can increase productivity with certain types of chocolates. With its 60kg capacity working bowl and extensive customizability, **Maestria** is a workhorse in workshops with high production volumes in the following application areas:

- Enrobing
- Bar Molding

Recommended for: couverture

Recommended for: high-viscosity craft chocolate
w/ craft chocolate upgrade

Maestria's standard configuration includes: Removable heated vibrating table (shown); removable tempering auger with speed controller; pedal-operated electronic depositor for filling molds and other uses; 3 tempering zones; programmable tempering curves; weekly timer; night cycle. Pneumatic depositor is an option. *Pneumatic doser* requires *separate air compressor capable of 6 bar (90 PSI), which is not included*. **Maestria features bright LED indicators** on the sides of the head that provide visual indication of when the set melting and tempering points have been reached as well as when the **Maestria** is in night mode.