

## 2018 International Catalog 60Hz/220V

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# JUMBO

**Jumbo** delivers the performance that FBM is famous for with a large-capacity working bowl (100kg) for volume applications that require a cooling tunnel (see Climatico 400).

The continuous tempering cycle in **Jumbo** 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.

The auger pump is both reversible and removable to reduce the time and effort required to clean the machine.

JUMBO includes a sophisticated computer controller that makes it easy to use the machine.

The dimensions of JUMBO provide operators with an open working area that is functional and efficient. A 600mm-wide enrober belt is also available.

**Jumbo's standard configuration includes:** Removable heated vibrating table (shown); tempering auger with speed controller; pedal-operated electronic depositor; 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*. **Jumbo 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 **Jumbo** is in night mode.