



The Bakery Equipment Specialist

# All The Best From One Supplier

• SALES • SERVICE • SPARE PARTS •

**POMATI**<sup>®</sup>  
CHOCOLATE TECHNOLOGY

## T 35

### REMOVABLE ARCHIMEDEAN SCREW FOR CLEANING AND CHANGE CHOCOLATE



DIMENSIONS: mm 710 (WITH TABLE 880) x 880 x h 1350



TANK CAPACITY: 50 kg



POWER: 3,5 kw

T35 has the POMATI's biggest tank, such as 50 Kg, perfect for large-scale chocolate and chocolates production, requiring a technologically savvy operator. Like all other tempering machines, the T35 yields a uniform heat distribution on chocolate, while also ensuring reduced energy consumption

### TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure
- Programmable pedal doser
- Heated chocolate tank and with thermostat
- Double heating circuit tank and Archimedean screw
- Backflow to discharge chocolate
- Temperature control thermostat high precision
- Refrigerating unit with air cooling system
- Heated vibrating table
- Volt 400 - Hz 50 - KW 3,5 Three-phase 5 poles  
(Special voltages on request)

### OPTIONAL:

- TILTING ENROBING BELT
- ENROBING BELT MM 250/320
- TRUFFLE BELT MM 250/320
- DOSING PLATE
- PNEUMATIC VALVE

