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T 35



REMOVABLE ARCHIMEDEAN SCREW FOR CLEANING AND CHANGE CHOCOLATE



DIMENSIONS: mm 710 (WITH TABLE 880) \times 880 \times h 1350



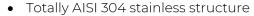
TANK CAPACITY: 50 kg



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:



- 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)



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

