



The Bakery Equipment Specialist

All The Best From One Supplier

• SALES • SERVICE • SPARE PARTS •

Pomati[®] T8
CHOCOLATE TECHNOLOGY



REMOVABLE ARCHIMEDEAN SCREW FOR CLEANING AND CHANGE CHOCOLATE



DIMENSIONS: mm 360 (WITH TABLE 700) x 450 x h 1040



TANK CAPACITY: 9 kg



POWER: 0,7 kw

The T8 tempering machine features all Pomati attributes: heated and thermosealed chocolate tank, digital and thermosealed temperature commands. With its 9 kg of maximum capacity, this machine is the ideal helper for small chocolate and pastry laboratories.

TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure
- Programmable pedal doser
- Heated Chocolate tank with thermostat
- Double heating circuit tank and Archimedean screw
- Programmable on/off
- Backflow to discharge chocolate
- Temperature control thermostat high precision
- Refrigerating unit with air cooling system
- Heated vibrating table
- Volt 400 - Hz 50 - KW 0,7 three-phase

OPTIONAL:

- TILTING ENROBING BELT

