



T10 TEMPERING MACHINE

The machine with an extra gear.

The T10 TEMPERING MACHINE can bring an extra gear to chocolate production. Like all other POMATI Tempering Machines, the T10 features a forced-air cooling system which yields an extremely fluid chocolate even for prolonged processing times.

Structure	Entirely made in AISI 304 stainless steel
Capacity	13 kg
Dispenser	Programmable foot- pedal operated dispenser
Tank	Heated and thermosealed chocolate tank
Heating	Double heating circuit for tank, auger, and vibrating table
Auger	Removable auger for easy cleaning and change chocolate products, reverse direction for chocolate unloading
Thermostats	Thermostats to control temperature with great precision
Refrigeration unit	Refrigerating unit with forced-air cooling system
Power	400 V - 50Hz - 0.7kW Tri-phase 5 pole (customized voltages available)
Dimensions	440 (740 with table) x 720 x h 1310 mm