



T20 TEMPERING MACHINE

Quantity, quality, and practicality.

With a tank having a 24kg. capacity, the TEMPERING 20 is the perfect choice for those who want quality, speed and simplicity. The foot-pedal operated dispenser, which is featured on other POMATI tempering machines, allow operators maximum control and efficiency.

Structure	Entirely made in AISI 304 stainless steel
Capacity	24 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	560 (740 with table) x 760 x h 1330 mm