



### T35 TEMPERING MACHINE

**Perfect for medium sized businesses.**

It is POMATI's biggest tank, 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.

Structure	Entirely made in AISI 304 stainless steel
Capacity	50 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 - 3.5kW Tri-phase 5 pole (customized voltages available)
Dimensions	710 (880 with table) x 880 x h 1350 mm