



### T8 TEMPERING MACHINE

**Your special laboratory helper.**

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.

Structure	Entirely made in AISI 304 stainless steel
Capacity	9 kg
Dispenser	Programmable foot- pedal operated dispenser
Tank	Heated and thermosealed chocolate tank
Heating	Double heating circuit for tank, auger, and vibrating table
Ignition	Programmable activation and shut off
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	360 ( 700 with tables ) x 450 x h 1040 mm