

POMATI®
CHOCOLATE TECHNOLOGY

T 10

TEMPERING MACHINE



REMOVABLE ARCHIMEDEAN SCREW FOR
CLEANING AND CHANGE CHOCOLATE



DIMENSIONS: mm 440 (WITH TABLE 740) x 720 x h 1310



TANK CAPACITY: 13 kg



POWER: 1,5 kw

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.

TECHNICAL CHARACTERISTICS:

- ◆ Totally AISI 304 stainless structure
- ◆ Programmable pedal doser
- ◆ Heated chocolate tank and with thermostat
- ◆ Double heating circuit tank and Archimedean screw
- ◆ Backflow to discharge chocolate
- ◆ Temperature control thermostat high precision
- ◆ Refrigerating unit with air cooling system
- ◆ Heated vibrating table
- ◆ Volt 400 - Hz 50 - KW 1,5 Three-phase 5 poles (special voltages on request)

OPTIONAL:

- ◆ TILTING ENROBING BELT
- ◆ DOSING PLATE
- ◆ PNEUMATIC VALVE