

POMATI®
CHOCOLATE TECHNOLOGY

T 20 TEMPERING MACHINE



REMOVABLE ARCHIMEDEAN SCREW FOR CLEANING AND CHANGE CHOCOLATE



DIMENSIONS: mm 560 (WITH TABLE 740) x 760 x h 1330



TANK CAPACITY: 24 kg



POWER: 2,2 kw

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.

TECHNICAL CHARACTERISTICS:

- ◆ Totally AISI 304 stainless structure
- ◆ Programmable pedal doser
- ◆ Heated chocolate tank and with thermostat
- ◆ Double heating circuit 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 2,2 Three-phase 5 poles (special voltages on request)

OPTIONAL:

- ◆ TILTING ENROBING BELT
- ◆ ENROBING BELT MM 180/250
- ◆ TRUFFLE BELT 180/250 MM
- ◆ DOSING PLATE
- ◆ PNEUMATIC VALVE

The Bakery Equipment Specialist