

POMATI®
CHOCOLATE TECHNOLOGY

T 35

TEMPERING MACHINE



DIMENSIONS: mm **710 (WITH TABLE 880) x 880 x h 1350**



TANK CAPACITY: **50 kg**



POWER: **3,5 kw**

T35 has the POMATI's biggest tank, such as 50 Kg, 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

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 3,5 Three-phase 5 poles (Special voltages on request)

OPTIONAL:

- ♦ TILTING ENROBING BELT
- ♦ ENROBING BELT MM 250/320
- ♦ TRUFFLE BELT MM 250/320
- ♦ DOSING PLATE
- ♦ PNEUMATIC VALVE

