

Pomati[®]
CHOCOLATE TECHNOLOGY

T5

TEMPERING MACHINE



THE **SMALLEST** DESK TEMPERING MACHINE IN CONTINUOUS



DIMENSIONS: **mm 480 x 450 x h 390**



TANK CAPACITY: **5 kg**



POWER: **0,4 kw**

Easy to operate, the T5 Tempering Machine is of fundamental help in pastry shops, ice cream parlors and HORECA establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus an end product of exceptional quality

Femac

TECHNICAL CHARACTERISTICS:

- ◆ Heated chocolate tank with thermostat
- ◆ Double heating circuit tank and Archimedean screw
- ◆ **Removable Archimedean screw for cleaning and change chocolate.**
- ◆ Backflow to discharge the chocolate
- ◆ Temperature control thermostat high precision.
- ◆ Refrigerating until with air cooling system.
- ◆ Volt 230 – Hz 60 – KW 0,4 Single-phase -1,2 Amp
- ◆ Net weight: kg 37

OPTIONAL:

The Bakery Equipment Specialist

- ◆ VIBRATING TABLE (Dimensions cm.38,8 x 29,8 x h.12,6)