

Pomati[®]
CHOCOLATE TECHNOLOGY

T8

TEMPERING MACHINE



DIMENSIONS: mm **360 (WITH TABLE 700) x 450 x h 1040**



TANK CAPACITY: **9 kg**



POWER: **0,7 kw**

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.

TECHNICAL CHARACTERISTICS:

- ◆ Totally AISI 304 stainless structure
- ◆ Programmable pedal doser
- ◆ Heated Chocolate tank with thermostat
- ◆ Double heating circuit tank and Archimedean screw
- ◆ Programmable on/off
- ◆ Backflow to discharge chocolate
- ◆ Temperature control thermostat high precision
- ◆ Refrigerating unit with air cooling system
- ◆ Heated vibrating table
- ◆ Volt 400 - Hz 50 - KW 0,7 three-phase

OPTIONAL:

- ◆ **TILTING ENROBING BELT**

The Bakery Equipment Specialist

