

Industry Leading Chocolate Tempering & Enrobing Machine

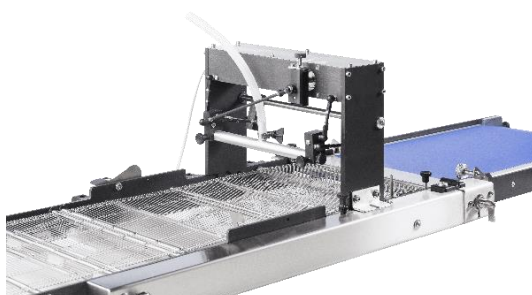
Pomati is an industry-leading manufacturer of chocolate equipment solutions. Their T-Series tempering machines are used by discerning bakers and chocolatiers from across the globe. This includes the Pomati T20 chocolate tempering and enrobing machine.

Features

- ✓ **Melting**
Quickly and easily melt chocolate.
- ✓ **Hygienic Design**
Includes backflow for discharging chocolate and removable Archimedean screw for easy cleaning and chocolate changing.
- ✓ **Programmable Control Panel**
Intuitive user-friendly, easy to clean design with the ability to program various settings to your specifications.
- ✓ **Accuracy**
Heated chocolate tank with thermostat for highly precise control over temperatures.
- ✓ **Internal Cooling System**
Integrated refrigeration compressor provides air cooling for enhanced temperature control.
- ✓ **Double Heated Recirculating Tank**
Provides a more consistent, gentle melting process that mimics a water bath process.
- ✓ **Pedal Dosing**
Ability to dose chocolate via foot pedal control.
- ✓ **Stainless Steel Construction**
Durable stainless-steel design for easy cleaning and longevity.
- ✓ **Heated Vibrating Table**
Built-in heated vibrating table for easier production and molding.



Available Options



- + **Decorator**
Designed for drizzling chocolate onto product, available in 180 and 250 mm widths.



- + **Dosing Plate**
Built to your mold specifications.



+ Enrobing Belt

Must be specified at the time of order, available in 180 or 250 mm widths.



+ Exit Belt

An extended length exit belt measuring up to 2 meters in length, available in 180 and 250 mm widths.



+ Plexiglass Enclosure

Plexiglass safety enclosure designed to cover the main production zone.



+ Enrobing Trolley

Portable tilting enrobing trolley designed for enrobing product. Choose between the bottom or complete coverage. Available in either 180 or 250mm widths.



+ Heating Lamp

Our available heating lamp for provides a higher level of control over your production process.



+ Pneumatic Valve

Facilitates more accurate depositing (requires air connection).

+ Truffle Belt

Built to your mold specifications

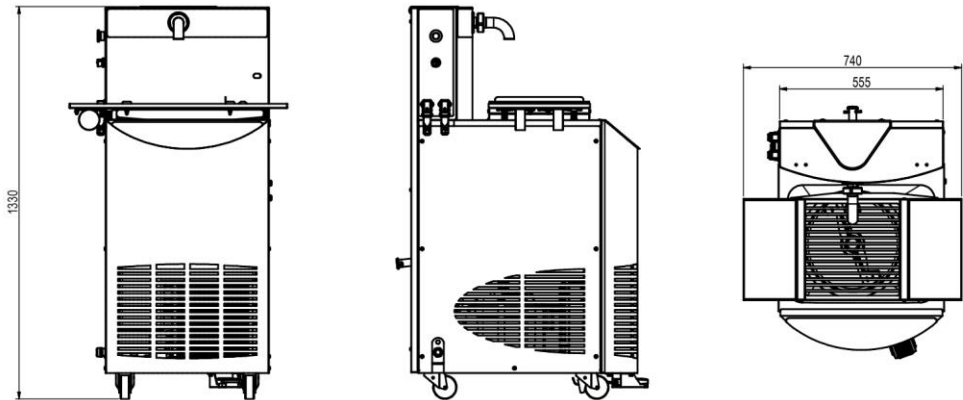
+ Truffle Rotating Table

Built to your mold specifications

+ Custom Electrical

Built to your mold specifications

Technical Drawing



Technical Specifications

| T20 | |
|---------------------------------|--|
| Electrical Specifications | 220V 3 ph 60 Hz 3 HP 12 amp 2.2 kW |
| Hopper Capacity | 24 kg |
| Production Rate | 90 kg/hour (maximum) |
| Certifications | BISSC |
| Warranty | 1 year parts 90 days labor |
| Standard Dimensions (L x W x H) | |
| Standard Dimensions | 29.5 x 30 x 52.5" 740 x 760 x 1330 mm |
| Net Weight | 353 lb. 160 kg |
| Shipping Dimensions (L x W x H) | |
| Shipping Dimensions | 39 x 29 x 61" 991 x 737 x 1549 mm |
| Shipping Weight | 406 lb. 184 kg |

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PRODUCT PAGE & VIDEO**



Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.