

Industry Leading Tabletop Chocolate Tempering Machine

Pomati is an industry-leading manufacturer of chocolate equipment solutions. Their T-Series tempering machines are used by discerning bakers from across the globe. This includes the compact Pomati T5 tabletop chocolate tempering 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.
- ✓ **Control Panel**
Intuitive user-friendly, easy to clean design.
- ✓ **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.
- ✓ **Compact Design**
Compact, tabletop design
- ✓ **Stainless Steel Construction**
Durable stainless-steel design for easy cleaning and longevity.

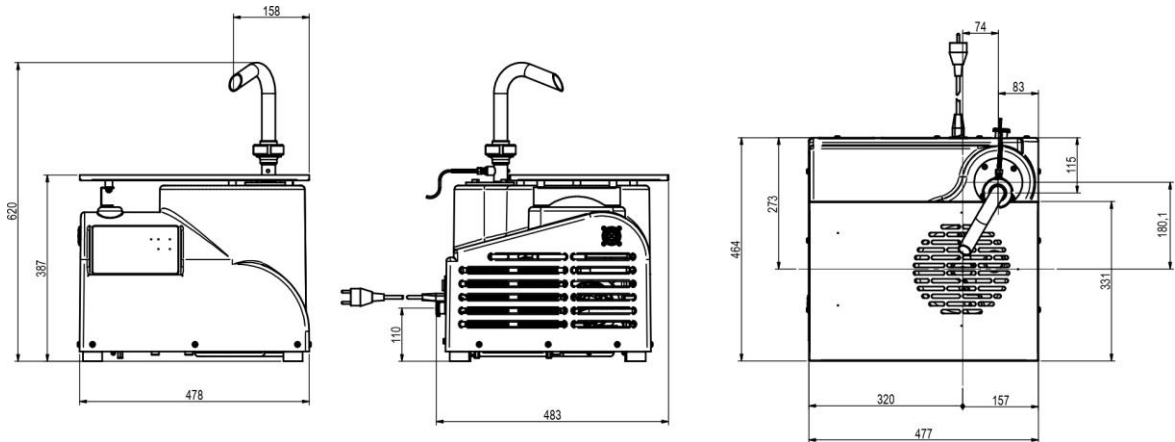


Available Options



- + **Vibrating Table**
Portable vibrating table for use with molded chocolate.

Technical Drawing



Technical Specifications

T5	
Electrical Specifications	110V 1 ph 60 Hz 1 HP 7 amp 0.7 kW
Hopper Capacity	5 kg
Production Rate	15 kg/hour (maximum)
Certifications	BISSC
Warranty	1 year parts 90 days labor
Standard Dimensions (L x W x H)	
Standard Dimensions	19 x 17.75 x 15.5" 480 x 450 x 390 mm
Net Weight	82 lb. 37 kg
Shipping Dimensions (L x W x H)	
Shipping Dimensions	32 x 34 x 28" 813 x 864 x 711 mm
Shipping Weight	150 lb. 68 kg

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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.