

Industry Leading 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 Pomati T8 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.
- ✓ **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



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

+ Custom Electrical
Choose between 1-phase and 3-phase configurations.

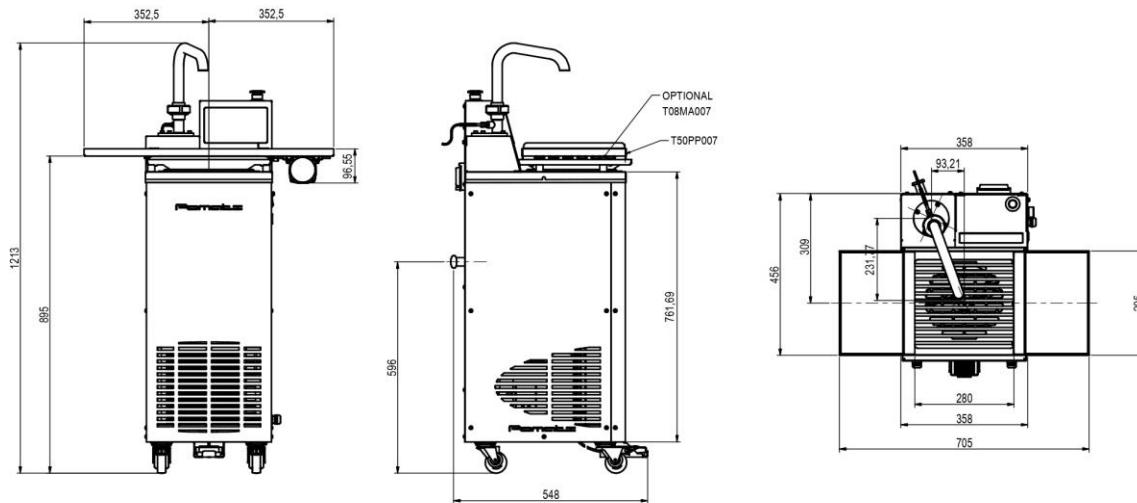


ERIKA RECORD
BAKING EQUIPMENT

Pomati
CHOCOLATE TECHNOLOGY

800.682.8203
www.erikarecord.com

Technical Drawing



Technical Specifications

	T8 (1-Phase)	T8 (3-Phase)
Electrical Specifications	220V 1 ph 60 Hz 1 HP 4 amp 0.7 kW	208V 3 ph 60 Hz 1 HP 3 amp 0.7 kW
Hopper Capacity	9 kg	
Production Rate	27 kg/hour (maximum)	
Certifications	BISSC	
Warranty	1 year parts 90 days labor	
Standard Dimensions (L x W x H)		
Standard Dimensions	27.75 x 17.75 x 41" 700 x 450 x 1040 mm	
Net Weight	177 lb. 80 kg	
Shipping Dimensions (L x W x H)		
Shipping Dimensions	28 x 19 x 49" 711 x 482 x 1245 mm	
Shipping Weight	220 lb. 100 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.