POMATI | SL 80 CHOCOLATE TEMPERING MACHINE

AN 80 KG AUTOMATIC CHOCOLATE TEMPERING MACHINE WITH MULTI-ZONE TANK HEATING AND PEDAL DOSING

The **Pomati | SL 80** melts, tempers and dispenses chocolate from one stainless steel station on casters. Built for chocolatiers, pastry shops and bakeries, its 80 kg tank has multi-zone heating and feeds a removable stainless steel auger that delivers a steady flow of chocolate. A touch screen keeps tank and auger temperatures in view, while pedal dosing and a heated vibrating table support molding bars, dosing and coating.



HOW IT WORKS

- First, load chocolate into the product tank, where the machine **heats the tank and auger**.
- Next, set tank and auger temperatures on the touch screen and start tempering, as the **refrigerated cooling jacket around the Archimedean screw housing gradually brings the chocolate temperature down.**
- Then, **dose with the pedal**, automatically for the time set on the panel or manually, and work molds on the **heated vibrating table**.
- Finally, **switch to night mode** at the end of the shift to hold the chocolate, or reverse the auger to bring it back into the tank.

FEATURES

- **Melting**
  Quickly and easily melt chocolate in the 80 kg tank, with the tank and auger heated to working temperature before tempering begins.
- **Multi-Zone Tank Heating**
  The chocolate tank has multi-zone heating; the upper portion of the tank can be turned off or on from the options menu.
- **Hygienic Design**
  Reversal discharges chocolate back into the tank, and a removable stainless steel auger allows easy cleaning and chocolate changing.
- **Programmable Touch Screen Control Panel**
  Shows detected temperatures and setpoints for the tank and auger, and lets operators program tempering, dosing, the vibrating table and night mode.
- **Accuracy**
  Separate probes and setpoints for the tank and auger, with independent auger heating, give precise control from the tank to the spout.
- **Internal Cooling System**
  An integrated refrigeration unit cools a jacket around the Archimedean screw housing, bringing the chocolate down during tempering for enhanced temperature control.
- **Intermediate Temperature Stage**
  Tempering can include an intermediate temperature stage, set and activated from the options menu.
- **Night Mode**
  Holds the chocolate at a set temperature to maintain its properties, with optional cyclic stirring by time and interval.
- **Pedal Dosing**
  Dose chocolate via foot pedal control, with automatic timed doses from a programmable timer or manual dosing.
- **Heated Vibrating Table**
  Built-in heated vibrating table for easier production and molding, with separate heating and vibration controls.
- **Stainless Steel Construction**
  Durable recycled food-grade AISI 304 stainless steel structure (per Pomati) for easy cleaning and longevity.
- **Lower Energy Consumption**
  Pomati rates the SL line at 35% lower energy consumption than the average of existing machines on the market.
- **Direct Accessory Connections**
  Connects directly to the CNSL enrobing belt and pneumatic dosing plate; belt speed and blower power run from the touch screen.

AVAILABLE OPTIONS



Enrobing Belt (CNSL)
The CNSL enrobing belt connects directly to SL Series machines; the SL 80 takes the 180 mm, 250 mm and 320 mm widths. Belt speed is adjustable from 0 to 2 m/min, and products up to 160 mm high pass through. It includes:

- *a loading belt with start/stop and an enrobing belt with product vibration*
- *an exit belt supplied by a paper roll*
- *a double veil hopper for partial or total enrobing*
- *an adjustable-speed blower and a motorized tail cutter*

Decorator
Designed for drizzling chocolate onto product, available in 180, 250 or 320 mm widths for the SL 80.

Dosing Plate
Built to your mold specifications, and connects directly to the SL 80.

Pneumatic Valve
Facilitates more accurate depositing (requires air connection).

Heating Lamp
Provides a higher level of control over your production process.

Plexiglass Enclosure
Designed to cover the main production zone.

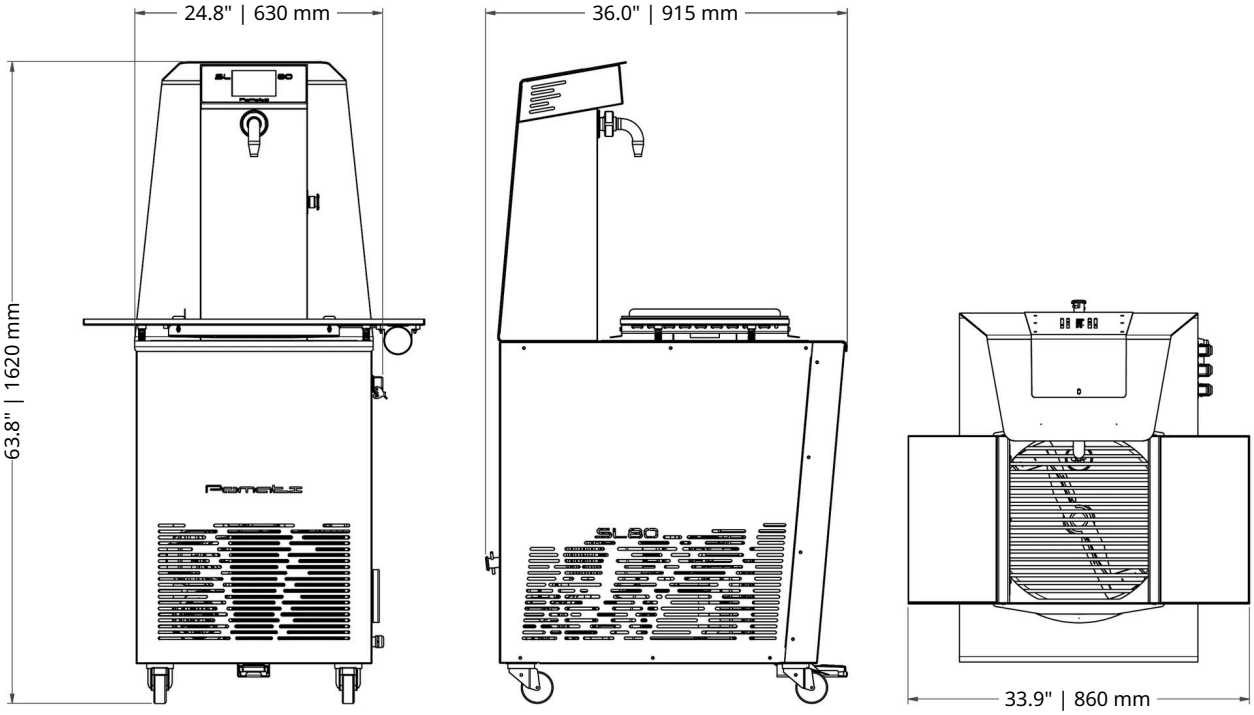
Truffle Table
Rotating table designed to streamline the production of truffle type chocolate.

Truffle Belt
A belt for truffle production.

TECHNICAL SPECIFICATIONS

ELECTRICAL SPECIFICATIONS	220V | 3 ph | 60 Hz | 2.8 kW (1 ph available upon request)
TANK CAPACITY	176.4 lb. | 80 kg
PRODUCTION RATE	Approx. 264 kg/hour | 582 lb/hour (Estimate)
CERTIFICATIONS	BEAG
WARRANTY	1 year parts | 90 days labor
STANDARD DIMENSIONS (L X W X H)	33.9 x 36.0 x 63.8" | 860 x 915 x 1620 mm
NET WEIGHT	434 lb. | 197 kg
SHIPPING DIMENSIONS (L X W X H)	46.1 x 30.3 x 70.9" | 1170 x 770 x 1800 mm
SHIPPING WEIGHT	578 lb. | 262 kg

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.



NOTES

ACCESS OUR PRODUCT PAGE & VIDEO



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