

TEMPERING MACHINE T10

Like all other POMATI Tempering Machines, the T10 features a forced-air cooling system which yields an extremely fluid chocolate even for prolonged processing times.



TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure
- Tank capacity Kg 13
- Programmable pedal doser
- Heated chocolate tank and with thermostat
- Double heating circuit tank and Archimedean screw
- Backflow to discharge chocolate
- Removable archimedean screw for cleaning and change chocolate
- Temperature control thermostat high precision
- Refrigerating unit with air cooling system
- Heated vibrating table
- Volt 400 - Hz 50 - KW 1,5 Three-phase 5 poles (special voltages on request)
- Dimensions mm 440 (with table 740) x 720 x h 1310

Optional:

Dosing plate

