

TEMPERING MACHINE T35

T35 has the POMATI's biggest tank, such as 50 Kg, perfect for large-scale chocolate and chocolates production, requiring a technologically savvy operator.

Like all other tempering machines, the T35 yields a uniform heat distribution on chocolate, while also ensuring reduced energy consumption

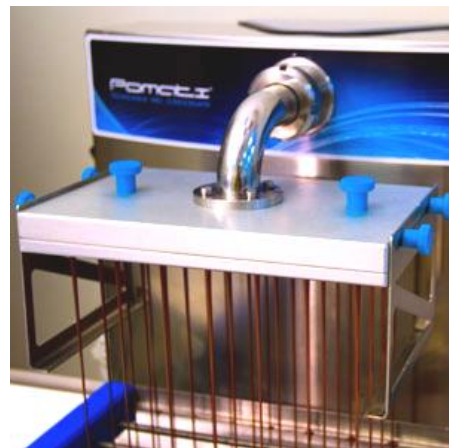


TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure
- Tank capacity Kg 50
- 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 3,5 Three-phase 5 poles (special voltages on request)
- *Dimensions mm 710 (with table 880) x 880 x h 1350*

Optional:

- Enrobing belt 250/320 mm
- Truffle belt 250/320 mm
- Truffle rotating table
- Exit belt mt2 250/320 mm
- Plexiglass cover belt
- Heating lamp belt
- Decorator 250/320 mm
- Dosing plate
- Pneumatic valve



Dosing plate