

T8 ICE

Designed in Pomati style, for inclusion in bakeries, cafes, ice cream and chocolate furniture with the aim of attracting and hitting customers through the big impact given by the continuous fountain of chocolate. Doses of chocolate in cups and cones, ice cream variegation and “chocolate Marocchini” are just some of the possible applications.



AVAILABLE IN SINGLE OR TRIPLE VERSION

TECHNICAL CHARACTERISTICS:

- Tank capacity **Kg. 9**
- Programmable on/off
- Backflow to discharge the chocolate and clean
- Removable archimedean screw for cleaning and change chocolate
- Pedal doser to control dosage of chocolate
- Volt 400 – Hz 50 - KW 0,70 Three phase
(special voltages on request)
- Dimensions: (single machine) mm 350 x 860 x h 1035
(Chocolate tube height 48 cm.)