



Pomati[®]
CHOCOLATE TECHNOLOGY

T10

Tempering Machine

Tempering Cycle Maintained Throughout the Day!



DIMENSIONS: 17.5"x28.5"x52"



TANK CAPACITY: 29lb



POWER: 0,4 kw



Easy to operate, the T10 Tempering Machine is a Chocolatier and Pastry Chef's Best Friend ! Used in the finest pastry shops, ice cream parlors and food service establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus producing an end product of exceptional quality.

TECHNICAL CHARACTERISTICS:

- 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 chocolate
- Volt 400 - Hz 50 - KW 1,5 Three-phase
- Net weight: **53lb**



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