

T-35

Tempering Machine/Enrobing

Tempering Cycle Maintained Throughout the Day!



DIMENSIONS: 28"x35"x53.5"



TANK CAPACITY: 110.5lb



POWER: 3.5 kw



Easy to operate, the T-35 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:

- **Totally AISI 304 stainless structure**
- **Tank capacity 110.5lb**
- **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 28"x35"x53.5"**
- **Double tank for diathermic oil heating system variable speed pump**