

TEMPERING MACHINE T20

With a tank having a 24kg. capacity, the TEMPERING 20 is the perfect choice for those who want quality, speed and simplicity. The foot-pedal operated dispenser, which is featured on other POMATI tempering machines, allow operators maximum control and efficiency.



Exit belt 2 mt



TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure
- Tank capacity Kg 24
- 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 2,2 Three-phase 5 poles (special voltages on request)
- Dimensions mm 560 (with table 740) x 760 x h 1330

Optional:

- Enrobing belt 180/250 mm
- Truffle belt 180/250 mm
- Truffle rotating table
- Exit belt mt2 180/250 mm
- Plexiglass cover belt
- Heating lamp belt
- Decorator 180/250 mm
- Dosing plate
- Pneumatic valve



Truffle belt