

TEMPERING MACHINE T8

The T8 TEMPERING MACHINE features all Pomati attributes: heated and thermosealed chocolate tank, digital and thermosealed temperature commands. With its 9 kg of maximum capacity, this machine is the ideal helper for small chocolate and pastry laboratories.



TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure
- Tank capacity Kg 9
- Programmable pedal doser
- Heated Chocolate tank with thermostat
- Double heating circuit tank and Archimedean screw
- Programmable on/off
- 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 220 - Hz 60 - KW 0,7 single-phase – 7 Amp
- Dimensions: mm 360 (with table 700) x 450 x h 1040