Pomati®

CHOCOLATE TECHNOLOGY

T20

Use and Maintenance
Instruction Manual

We congratulate you on your great choice, and we thank you and invite you to read this manual to use this tempering machine with no risks and hazards.
While reading this manual you will have the opportunity to get the hang of your new machine, and appreciate all the production advantages. You will discover thast this machine is very easy to use, and you will learn how you can easily change the process product, optimizing your own production by making it even more yielding; you will learn how applied technology can help you in your business. In fact, the machines manufactured by POMATI Group S.r.l. are the fruits of synthesis of years of experience in the designing and manufacturing of machines for processing chocolate.
The dedicated extreme scientific thoroughness and the high degreee of professional competence contribute towards enhancing its quality. Studies and close analyses, the use of modern technologies, choices of first-rate materials and components render this product by POMATI Group S.r.l. unique.
The quality mark characterizes all our machines, rendering them cost-effective, reliable, easy to use, requiring reduced maintenance, noiseless, safe and ergonomic.
In order to maintain POMATI Group S.r.l. machines perfectly in working order, it is imperative that the simple maintenance operations described herein be carried out.
Cleaning the machines is essential and necessary to maintain their reliability.
The onset of noises indicates the presence of anomalies. The operators who usually work with the machine can recognize their variations and detect their origin.
POMATI Group S.r.l. - in order to provide manuals even more thorough and comprehensive - asks for the precious collaboration of the users who can send their remarks or corrections stemming from their direct experience.
For the safety of operators, the integrity of machines, devices and systems, it is strictly forbidden to change the use or change any design parameter of the machine, device or system manufactured by POMATI Group S.r.l., to avoid warranty voidance and cancellation. Any changes shall be strictly forbidden and banned.
POMATI Group S.r.l. shall not be liable with the immediate cancellation of all warranties in case of change of use, cycle sequences, cycle time, speed, accelerations, in the event of replacement with non-original parts, improper use, tampering, mistreatment, lack of maintenance, removal of safety devices and, in general, of any changes made to the design parameters.

A highly-qualified service system is always at your disposal for any technical request and for assisting you while using the machine. Trying to solve the problem on your own, when you do not know the procedure, can pose hazards and may trigger further breakdowns and failures.

POMATI Group S.r.l. technical staff wishes you a continued success in using our machines!

This instruction manual belongs with the machine, therefore it must always be supplied with it, and in the event that the machine is sold, delivered to the new buyer.

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Pomati Group S.r.l. **Tel.** (+39) 0377 33092
Via A. Moro 14/16, industrial zone Mirandolina **Fax.** (+39) 0377 34446
www.pomati.it pomati@pomati.it

DECLARATION OF CONFORMITY

(All. IIA DIR. 2006/42/CE)

THE MANUFACTURER

Pomati Group S.r.l.
Company

Via A. Moro 14/16, industrial zone Mirandolina | 26845 *Zip code* | LO *Province*
Address

Codogno | Italia *Country*
City

DECLARES THAT THE MACHINERY

Melt machine for chocolate | -- *Model*
Description

000 *Serial number* | 2012 *Year of costr.* | 01 16/04/2012 *Revision*

--
Trade name

Counter-top machine, designed and manufactured to melt any type of chocolate
Intended use

COMPLIES WITH THE REQUIREMENTS

Directive 2006/42/CE of the European Parliament and the Council of 17 may 2006 on machinery, and amending directive 95/16/CE.

DIRECTIVE 2004/108/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 15 December 2004 on the approximation of the laws of the Member States relating to electromagnetic compatibility.

DIRECTIVE 2006/95/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 12 December 2006 on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

Reference to technical standards harmonized:

CEI EN 60335-1; CEI EN 60439-2/Ec; CEI EN 60439-1; CEI EN 60439-3/A2; CEI EN 60439-2; CEI EN 60204-1; CEI EN 60439-3; UNI 10893; UNI EN ISO 15614-1; UNI EN ISO 14159; UNI EN 811; UNI EN 953; UNI EN 842; UNI EN ISO 13850; UNI EN ISO 13857; UNI EN ISO 13849-1; UNI EN 1037; UNI EN 981; UNI EN 1088; UNI EN 349; UNI EN 894-2; UNI EN ISO 894-1; UNI EN 12852; UNI EN 1672-2; UNI EN 1746; UNI EN ISO 13732-1; UNI EN ISO 13732-3; UNI EN ISO 14122-2; UNI EN ISO 12100;

AND HE AUTHORIZES

Gianni Lorenzani
Name

c/o G.L. Comunicazione s.r.l. - Via XXIV Maggio, 42 | 43036 *Zip code* | PR *Province*
Address

Fidenza | Italia *Country*
City

TO PREPARE THE TECHNICAL FILE FOR IT

Place and date of issue

The manufacturer

D.C.: CUBE/000 **Project:** --

project:	Machine:	
--	**Tempering machine for chocolate**	**Year:** 2011
G.L. Comunicazione s.r.l.	**Mod.:** -- **Serial number:** 000	**Rev.:** 00 24/01/2010

Declaration CE of conformity

1.1 Testing, warranty and liability

Testing
The whole machine is sent to the customer and prepared to be installed after having passed all the tests and inspections laid down by the manufacturer in compliance with the regulations in force.
Warranty
During the twenty-four months of warranty, **Pomati Group S.r.l.** undertakes to provide those parts they manufacture which proved to be faulty due to materials or processing free of charge.
Such parts shall be returned to **Pomati Group S.r.l. carriage free.**
Warranty covers the supply of any faulty parts.

All the expenses of travelling, board and lodging, transport and labor regarding any replacement of the parts by Pomati Group S.r.l. engineers, which shall be entirely charged to the Buyer.
All those parts subject to wear shall not be covered by warranty.

As regards trade parts, the warranty set forth by the supplier shall be applied.
No compensation for expenses, damages or non-gain borne by the customer shall be acknowledged.

The installation of trade parts not complying with Pomati Group S.r.l. specifications - if trade - or not supplied by Pomati Group S.r.l. - if manufactured by them - cancels and voids the warranty as well as the machine misuse.

Liability
Pomati Group S.r.l. shall not be liable for anomalies in the machine operation or general breakdowns caused by the unauthorized use of the machine or by interventions and/or changes made by external people not authorized by **Pomati Group S.r.l**

1.2 Environmental conditions

The machine working environmental conditions must follow the indications reported below:

Temperature	15°C ÷ +30°C (59°F ÷ 86°F)
Humidity	10% ÷ 90% (not condensed)

THE MACHINE MUST BE PLACED IN A PLACE SHELTERED FROM RAIN.

Environmental conditions differing from the ones specified herein may cause serious damages to the machine, in particular to the electrical equipment.

POSITIONING THE MACHINE IN PLACES DIFFERENT FROM THE ONES DESCRIBED HEREIN CANCELS AND VOIDS THE WARRANTY.

The storage of machine when not working allow temperature to range between +10°C (50°F) and +60°C (140°F), it being understood all the other precautions.

IT IS STRICTLY FORBIDDEN TO USE THE MACHINE IN PRESENCE OF EXPLOSIVE ATMOSPHERE OR FIRE HAZARD.

1.3 Intervention request - technical assistance

Every intervention request to the Customer Service must be submitted via fax or email to one of the following addresses:

Pomati Group S.r.l.
Customer Service
Telefax +39.0377.330.92
Email: pomati@pomati.it

specifying:
1. type of machine, serial number and year of installation;
2. defects noticed;
3. retailer where the machine was purchased;
4. fiscal document bearing witness to the date of purchase by the user.

1.4 How to order spare parts

Every request regarding spare parts must be submitted via fax or email to one of the following addresses:

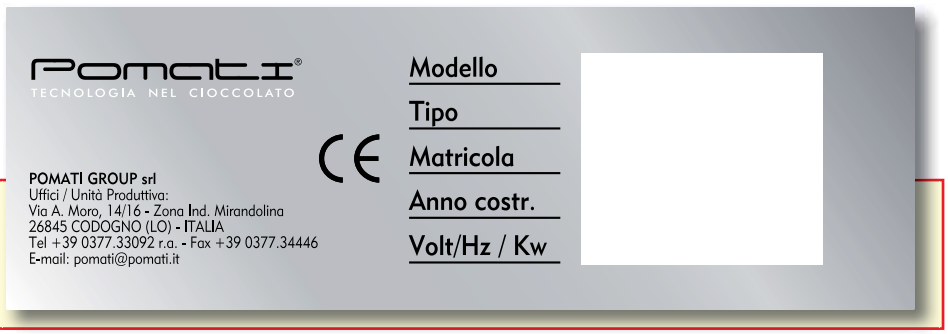
Pomati Group S.r.l.
Customer Service
Telefax +39.0377.330.92
Email: pomati@pomati.it

specifying:
1. Machine model;
2. Serial number;
3. Code of the spare part to be ordered;
4. Required quantity;
5. Means of consignment.

1.5 Marking

All identification data of the machine are engraved on its rating plate. Such data shall have to appear always on every document exchanged between the user and the manufacturer, e.g. during every assistance request or when requesting spare parts, etc...

The ID plate is placed on the machines



IT IS STRICTLY FORBIDDEN TO REMOVE OR TAMPER WITH THE IDENTIFICATION PLATE.

2.1 General safety notes

THE RULES LISTED BELOW MUST BE CAREFULLY READ TO BECOME AN ESSENTIAL PART OF THE DAILY PRACTICE OF USING AND MAINTAINING THE MACHINERY, SO THAT ANY ACCIDENT TO PEOPLE AND/OR DAMAGES TO THINGS SHALL BE AVOIDED.

1. Do not try to start the machine until its functioning has been clearly understood.
2. Should any doubts arise, even after having carefully and thoroughly read this manual, turn to **Pomati Group S.r.l.** customer Service.
3. Make sure that the whole staff using the machine is informed of all the instructions regarding safety.
4. Before starting the machine, the operator shall check the presence of any visible defects on the safety devices and machine. In this case, immediately notify every apparent breakdown to Pomati Group S.r.l. or to the nearest Customer Service Center.
5. Daily check the correct operation of all the switches and safety devices.
6. Safety devices shall never be removed or made ineffective.
7. During the operations of maintenance, adjustment or repair it might be necessary to bypass some safety devices from the service. This operation must be carried out by authorized personnel only.
8. It is imperative that all the plates and signs placed on the machine be promptly replaced, should they be damaged.
9. The operator must know the function and position of the STOP and START buttons.
10. Replace the broken parts with original spare parts, guaranteed by the manufacturer.
11. Never try anything too risky!
12. All works on live parts shall be carried out by authorized personnel only, who shall work only with the machine unplugged.
13. Do not make any junctions in the electrical connections of electrical circuits.
14. Do not wear clothing, jewelry, accessories that may get caught in moving parts.
15. Keep the area surrounding the machine constantly free of any obstructions.
16. Always wear light gloves and caps and hair nets.
17. Pay the utmost attention to all the caution, warning and danger signs placed on the machine.
18. Enforce safety rules and make workers abide by them. Should any doubts arise, read this manual again before starting to work.
19. The machine shall be used solely for the purposes associated with its design and according to what was contractually laid down by **Pomati Group S.r.l.**

DO NOT USE THE MACHINE FOR USES DIFFERENT FROM THE ONES DESCRIBED IN THIS MANUAL.
DO NOT PROCESS PRODUCTS DIFFERENT FROM THE ONES DESCRIBED IN THIS MANUAL.
DO NOT INCREASE THE MACHINE SPEED BEYOND THE VALUE INDICATED IN THIS MANUAL.

The misuse of the machine may pose a hazard for the personnel working with it and damage the machine.

For any problem which might arise during the machine's service life and which was not included in this technical manual, please contact our Customer Service to solve the problem as soon as possible.

2.2 Defintion of safety terms

The following terms shall be used throughout this manual referring to safety:

Dangerous zone	every zone inside and/or in the proximity of the machine where the presence of a person poses a risk for the safety and health of the personnel.
Exposed person	whoever finds themselves in a dangeorus zone both completely and partially.
Operator	person in charge of installing, operate, adjust, service, clean, repair, transport parts of the machine and all the other activities required for its running.
Safety components	component specifically designed by the manufacturer and put on the market separately from the machine to perform safety functions. Safety component is that mechanism whose failure impairs the safety of exposed people.

2.3 Correct use of the machine

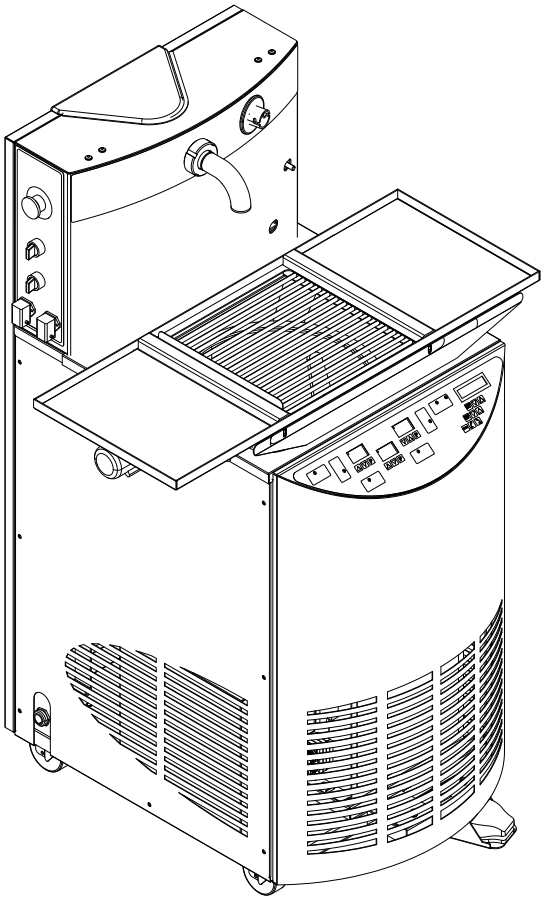
Tempering machine for confectionery, pastry making, ice-cream parlor and HORECA laboratories, designed and manufactured to melt and temper every type of chocolate. The direct tempering in Archimedean screw allows having a smooth chocolate and an optimal crystal cohesion at any time in order to make the final product a top-quality product.

THE MACHINE CANNOT BE USED FOR OTHER TYPES OF PRODUCTS WITHOUT POMATI GROUP S.R.L.'S AUTHORIZATION, WHICH SHALL NOT BE HELD RESPONSIBLE FOR THE DIRECT OR INDIRECT DAMAGES DERIVING FROM THE MACHINE MISUSE.

2.4 Technical features of the machine

1. Tank capacity: Kg 24
2. Heated chocolate tank with thermostat
3. Double heating circuit tank and Archimedean screw
4. Programmable switching on and off
5. Removable Archimedean screw for cleaning and changing chocolate
6. Archimedean screw backflow to discharge chocolate
7. High precision temperature control thermostats
8. Refrigeration unit with forced-air cooling system
9. Volt 200/400 – Hz 50/60 – KW 2,2 Trifase (Single phase upon request)
10. Dimensions: mm 560 (740 worktop included) x 560 x h 1330

2.5 Operator's position



T20 series requires a single operator who shall stand in front of the machine.

The operator can control the chocolate flow by means of the pedal placed in the bottom part of the machine.

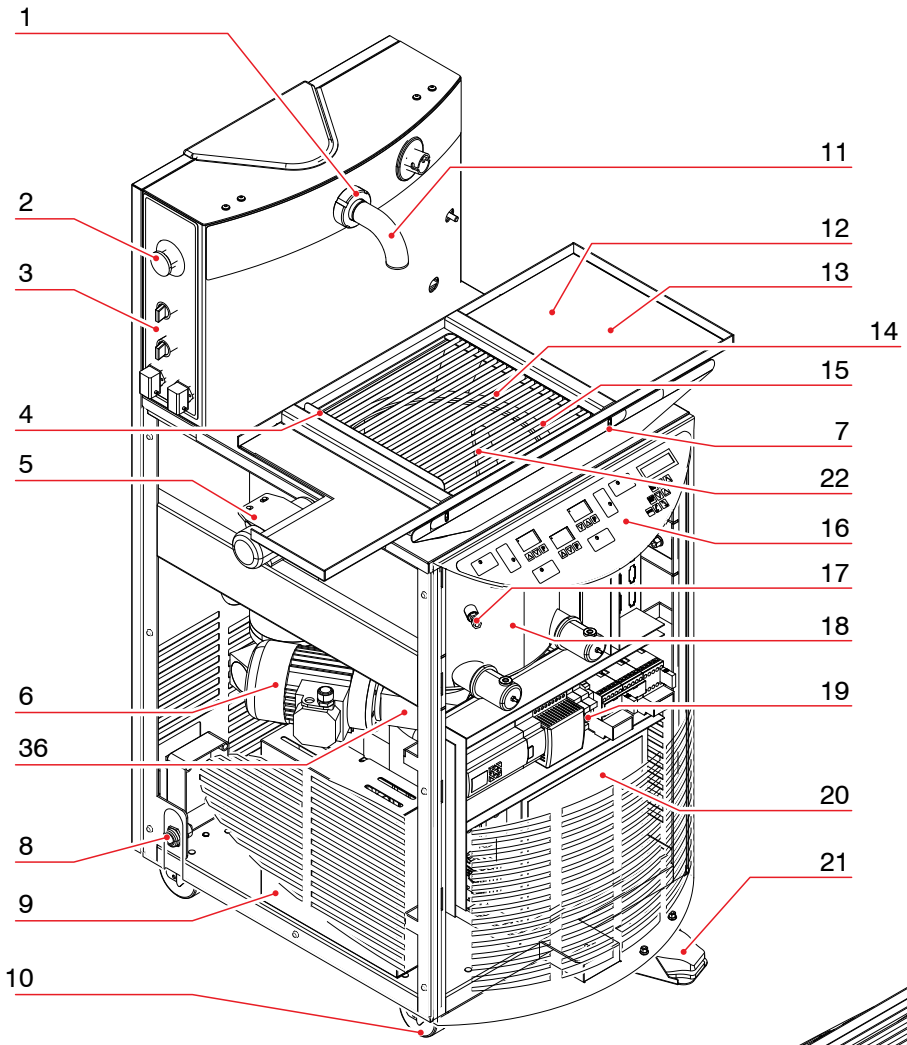
2.6 General description and description of machine units

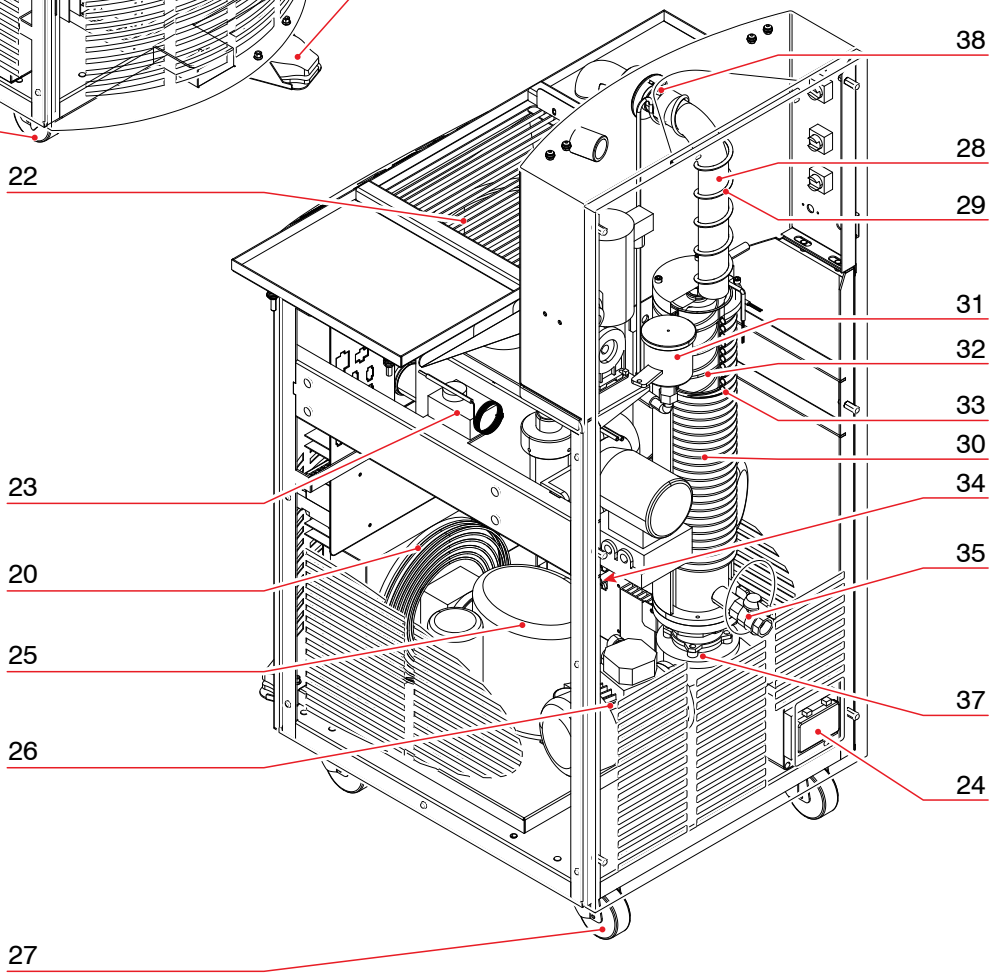
The Tempering machine T20 for chocolate was conceived for an easy and friendly use by the user, extremely functional for every kind of processing, suitable for the praline industry and for filling hollow parts or as support to confectionery decorations.

Thanks to the Archimedean screw - controlled by a refrigeration unit - the tempering process is carried out very quickly with excellent results. Crystal separation and the consequent rejoining is accomplished within the times required by the product, thus giving chocolate a great glossiness and sheen, and making it last in time.

T20 series consists of a series of units which interact so that their functionality is always effective. The identifiable units are the following:

1.	***Processing pipe fixing ring nut***
2.	***Emergency push-button***
3.	***Electromechanical push-button panel***
4.	***Discharge pipe cap***
5.	***Vibrating table motor***
6.	***Stirrer motor***
7.	***Safety microswitch***
8.	***Power cord***
9.	***Trolley electric box (if any)***
10.	***Front wheels fitted with brake***
11.	***Processing pipe***
12.	***Worktop***
13.	***Vibrating table mat***
14.	***Draining grid***
15.	***Grid resistance***
16.	***Controls panel***
17.	***Probe***
18.	***Product tank***
19.	***Control board***
20.	***Condenser***
21.	***Pedal doser***
22.	***Stirrer***
23.	***Tank chute temperature thermostat***
24.	***Switch***
25.	***Refrigeration compressor***
26.	***Archimedean screw motor***
27.	***Rear wheels***
28.	***Archimedean screw/processing pipe connection pipe***
29.	***Resistance of Archimedean screw/processing pipe connection pipe***
30.	***Archimedean screw reduction gear***
31.	***Diathermic oil expansion tank***
32.	***Archimedean screw***
33.	***Archimedean screw resistance***
34.	***Thermostatic valve***
35.	***Chocolate discharge***
36.	***Tank reduction gear***
37.	***Archimedean screw reduction gear***
38.	***Chocolate temperature probe***



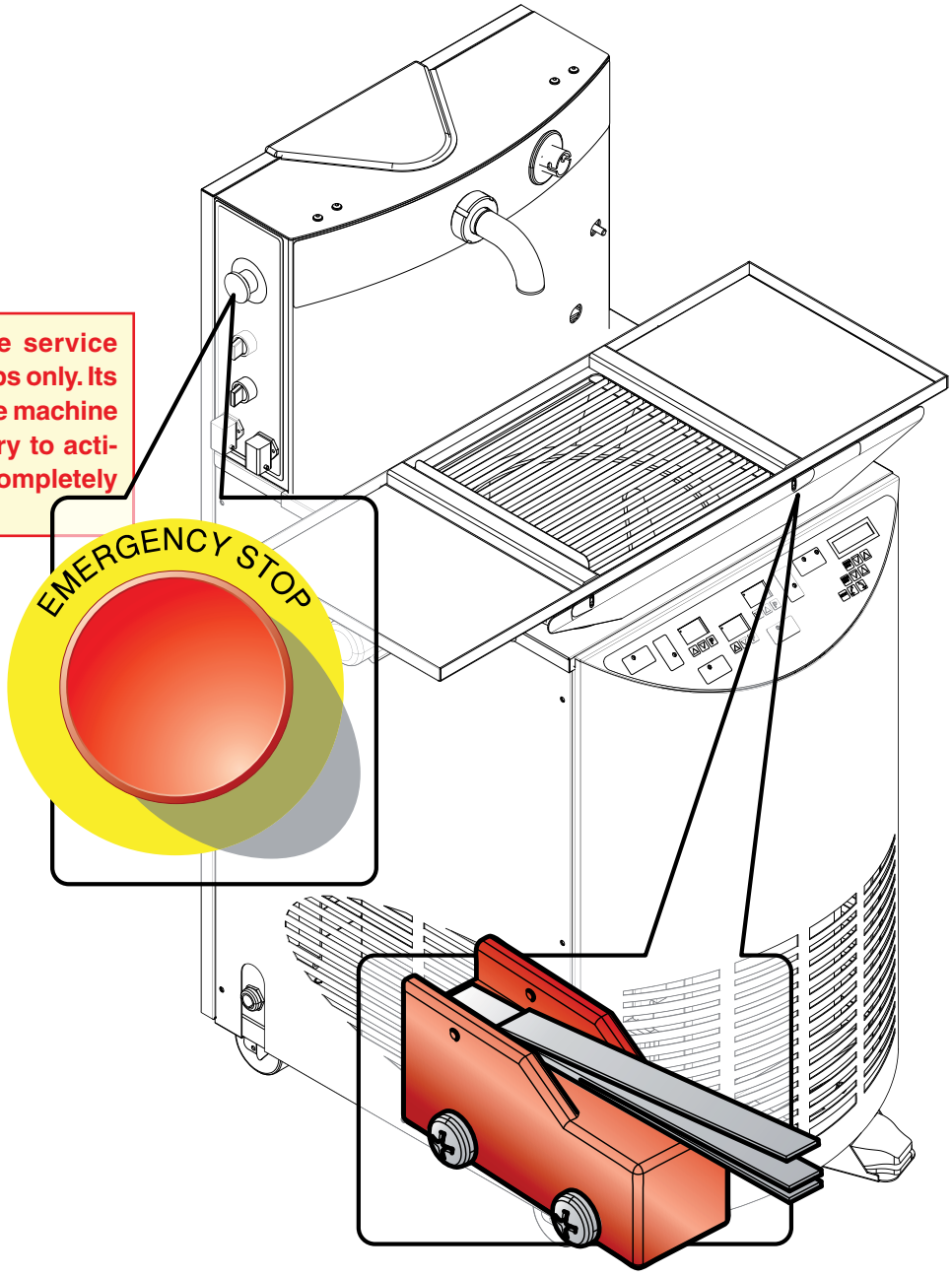


2.7 Safety devices

The T20 series tempering machine for chocolate is fitted with a safety device protecting the stirrer. When the worktop is removed, the microswitch is tripped, stopping the stirrer motor, and and a red mushroom-head push button on a yellow background placed in the machine top part to protect both the operator and the machine. It shall be pressed in case of danger. Its enabling immediately halts the machine operation without removing the power supply from the main board and the operator's panel. To reset the operating conditions it is necessary to:

1. Remove the cause of the stop;
2. Lift the red mushroom-head push button to reset it;
3. Press the START push-button

It shall not be used for the service stops, but for emergency stops only. Its enabling does not rule out the machine residual risks; it is necessary to activate further procedures to completely remove them.



2.8 Machine accessories

T5 tempering machine for chocolate comes with the following accessories:

1. Translated use and maintenance manual
2. Power cord
3. Tank cover
4. Wrench for the extraction of Archimedean screw

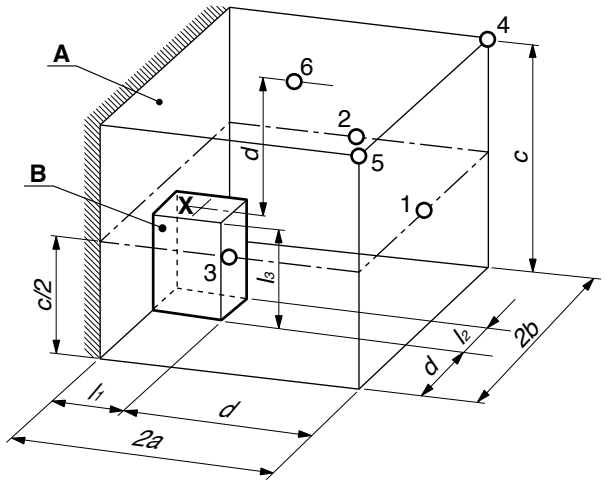
2.9 Noise

The machine is designed and engineered to minimise noise level at the source.

The measurements done at operator's location on a similar machine gave the following values:

THE TEST DOCUMENTS AND THE CERTIFICATES OF THE TOOLS ARE HELD BY THE COMPANY POMATI GROUP S.R.L. AND THEY ARE KEPT AT THE DISPOSAL OF THE RELEVANT CONTROL AUTHORITIES.

The measurement of the level of acoustic pressure equivalent weighted **A** results in conformity with the standard EN ISO 3744. As foreseen by this standard, the machine is positioned with its centre in correspondence to the centre of the reference fictitious parallelpiped, the longitudinal axis directed like the x axis and the back part turned towards nteriore point 1 (see following figure).
Observation:



Once the machine has been positioned, the time for the machine to warm up is awaited, until it reaches the normal working temperature.

The instrumentation used for measuring is the following:

- Integrating noise meter Brüel & Kjær mod. 2221 class 1 instrument in conformity with the standards IEC 651 and IEC 804
- Noise level gauger 4230 class 1in conformity with the standard IEC 942

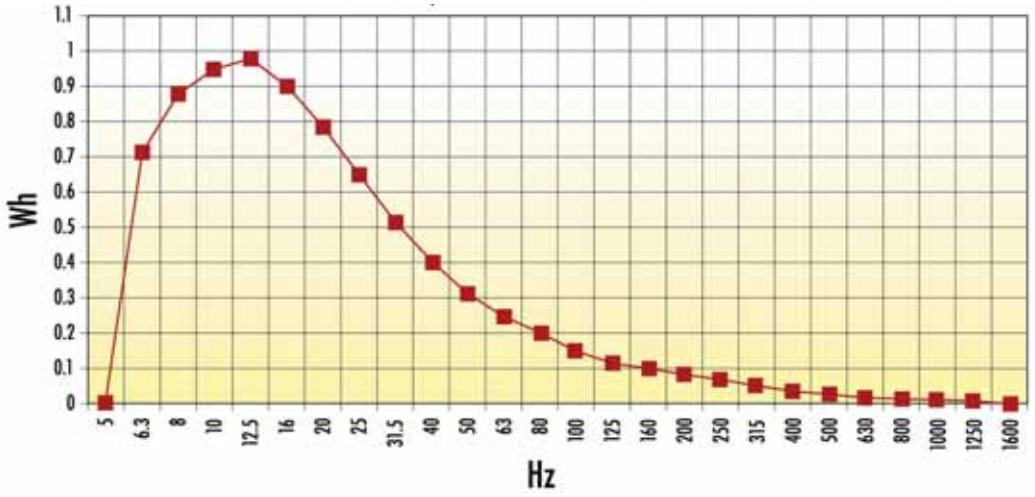
If the machine is placed in a reverberating environment or where there are other sources of noise and the daily exposure is higher than 85 dB(A), these imply conditions of risk; therefore, in this case the employer is obliged to provide individual protection devices for the workers (earmuffs, plugs).

2.10 Vibrations

Determination of the vibration level generated by the equipment- $A_{(w)sum}$

The magnitude of the vibrating stresses generated by the equipment shall have to be characterized, for every exposure condition, in terms of "Equivalent Frequency-Weighted Acceleration" $\mathbf{A_{(W)}m/s^2}$. The equivalent acceleration, which is preferably expressed (*) in S.I. units of measurement (meters per second squared - m/s^2), shall have to be quantified for every handle along three standardized directions **X**,**Y** and **Z**, by applying the weighted frequency provided for by the standard ($\mathbf{W_H}$), which states the maximum hand-arm system sensitivity to vibratory stimuli with a frequency ranging between 5.6 and 1400 Hz.
Such an interval turns out to be delimited by the octave-band nominal frequencies 8 and 1000 Hz (included), or by the one-third octave bands with nominal frequency ranging between 6.3 Hz and 1250 Hz (included).

Weighting factors: ISO 5349-1 Annex A



(*) The logarithmic decibel scale (dB ref. 10^{-6} m/s^2) is also frequently used

The three axial results shall have to be summed sectorally in order to obtain the total weighted acceleration:

$$A_{(w)\,sum} = \sqrt{a_{wx}^2 + a_{wy}^2 + a_{wz}^2}$$

The three standardized directions refer to a biodynamic system of coordinates, having their origin connected with the summit of the third metacarpal bone and the **Z** axis, determined by the longitudinal axis of this bone, the **X** axis crosses the palm of the hand while the **Y** axis is orthogonal to the two previous ones.

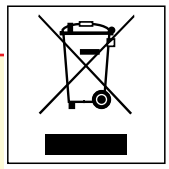
On the basis of the measurements, carried out through an operative simulation at the test room of the company **Pomati Group S.r.l.** by conforming to the UNI EN ISO 5349-1:2004.

THE TEST DOCUMENTS AND THE CERTIFICATES OF THE TOOLS ARE HELD BY THE COMPANY POMATI GROUP S.R.L. AND THEY ARE KEPT AT THE DISPOSAL OF THE RELEVANT CONTROL AUTHORITIES.

2.11 Demolition and disposal

The manufacturer expects an estimated service life of 45,000 hours of operation under normal conditions of use.
At the end of the actual service life cycle, the company using the product shall dispose of the machine in compliance with the regulations in force, first of all emptying the lubricating fluids and cleaning the various parts, then separating the parts which form the machine.
It is necessary to differentiate the various materials pursuant to what is laid down by the regulations in force in the Country where the machine must be disposed of. The machine does not contain any hazardous components or substances requiring special procedures for their disposal.

DISPOSE OF THE PRODUCT ABIDING BY THE REGULATIONS IN FORCE IN EACH COUNTRY. STORE THE POLLUTING MATERIALS SUCH AS OILS AND SOLVENTS INSIDE METAL DRUMS ONLY.



2.12 EC Declaration of manufacturer - ROHS/RAEE

DIRECTIVE 2011/65/EU (Directive RoHS) of the European Parliament and of the council of 08 June 2011 on the restriction of the use of certain hazardous substances in electrical and electronic equipment.

DIRECTIVE 2002/96/CE (Directive WEEE) of the European Parliament and of the council of 27 January, on waste electrical and electronic equipment. With reference to the above Directives and in particular to ENCLOSURES "I A" and "I B" of Directive 2002/96/CE, Pomati Group S.r.l., declares that its products.

DO NOT FALL WITHIN THE FIELD OF APPLICATION OF THE 2011/65/EU DIRECTIVE

Restricted substances referred to in Article 4(1) and maximum concentration values tolerated by weight in homogeneous materials:

Lead	(0,1 %)	Mercury	(0,1 %)
Cadmium	(0,01 %)	Hexavalent chromium	(0,1 %)
Polybrominated biphenyls (PBB)	(0,1 %)	Polybrominated diphenyl ethers (PBDE)	(0,1 %)

Raw materials used by Pomati Group S.r.l., in its components, fall within the EXEMPTIONS limits.
All surface treatments and plastic materials in Pomati Group S.r.l., products do not contain the prohibited substance listed in the 2002/95/CE directive.

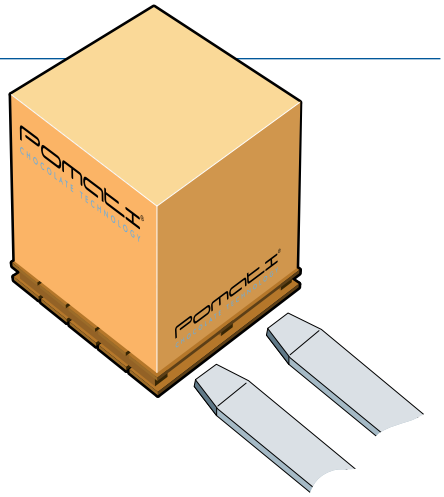
EC DECLARATION OF MANUFACTURER **- REACH**

DIRECTIVE 2006/121/EC (REACH Directive) of the European Parliament and Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals.

With reference to the above-mentioned Directives, **Pomati Group S.r.l.** declares that the products they market have been pre-registered by our suppliers on December 1st, 2008.

Pomati Group S.r.l. products do not originally contain any SVHCs (Substances of Very High Concern) in total percentage exceeding 0,1%.

3.1 Package transportation



Handle by means of transpallets by fitting the forks into the suitable seats of pallet. Use transpallets with an adequate capacity (>150 Kg). Upon delivering the machine, it is necessary to check that damages which could impair the correct machine operation - besides visible damages - were not caused.

3.2 Hoisting

Once the package has been brought near the place where the machine will be installed, the package must be opened by cutting the straps (A). Lift the carton, take out the enclosed documents (C) and remove all the packing parts covering the machine, cut straps that tie up the machine to the pallet (D).

PAY ATTENTION WHILE REMOVING STRAPS. THEY MIGHT ACCIDENTALLY HIT THE OPERATOR WHILE BEING CUT.

TWO PEOPLE ARE REQUIRED IN ORDER TO LIFT THE CARTON (B) AND PROCEED TO LIFT THE MACHINE.

In the event that the machine is stored during extended periods of inactivity, it is recommended to store it indoor, sheltered against bad weather, in a chemical-free environment.
Before storing it, it is recommnended to unplug it and thoroughly clean the machine. The machine must be stored in environments at appropriate temperature (from +10° C to + 60° C) / (from 50° F to 140°F).

3.3 Power supply

T20 tempering machine for chocolate must be powered with a voltage corresponding to the value indicated in the CE rating plate. Plug the the machine only into a line with efficient earthing cable. In case of doubts, do not plug the machine.

USING TOO LONG EXTENSION CORDS OR CURRENT GENERATORS MAY CAUSE THE FOLLOWING PROBLEMS:
1. **SLOW MOTOR START WITH PROTECTION INTERVENTION;**
2. **MOTOR OVERHEATING WITH DECREASE IN POWER;**
3. **FAILURE OF ON-OFF SWITCH**

3.3.1 Wiring in the plug

Upon commissioning of machine, it is important to check the correct rotation of stirrer contained in the tank. If it rotates counterclockwise, it is advisable to intervene inside the plug, exchanging two phases such as “R” phase for “T” phase; “S” phase for “T” phase or “R” phase for “S” phase).

Once the change has been made, it is advisable to check again the correct rotation of stirrer.

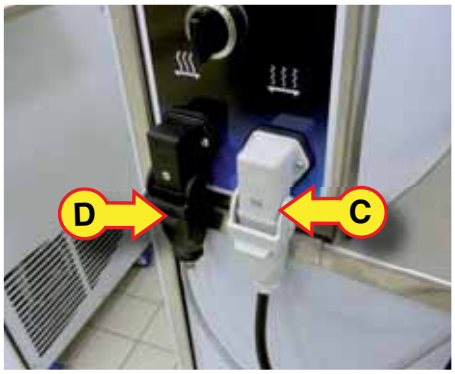
**THE ELECTRICAL SYSTEM TO POWER THE EQUIPMENT SHALL BE PLANNED ACCORDING TO REGULATIONS IN FORCE AND WELL MADE BY QUALIFIED AND SKILLED PERSONNEL.
ALL SOCKETS MUST BE CONTROLLED BY ONE OR MORE DIFFERENTIAL SWITCHES AND BE FITTED WITH EFFECTIVE GROUNDING**

THE MANUFACTURER SHALL NOT BE LIABLE FOR ANY DAMAGE CAUSED BY AN UNSUITABLE POWER SUPPLY OR GROUNDING SYSTEM.

3.4 Installation and commissioning

Upon installing the tempering machine, and every time the machine is restarted after a downtime, a commissioning is required:

1. Install the worktop on the tank making sure that pin (A) is fully fitted into the hole (B)



A 2-hour pre-heating is recommended upon each start to optimize the machine operation

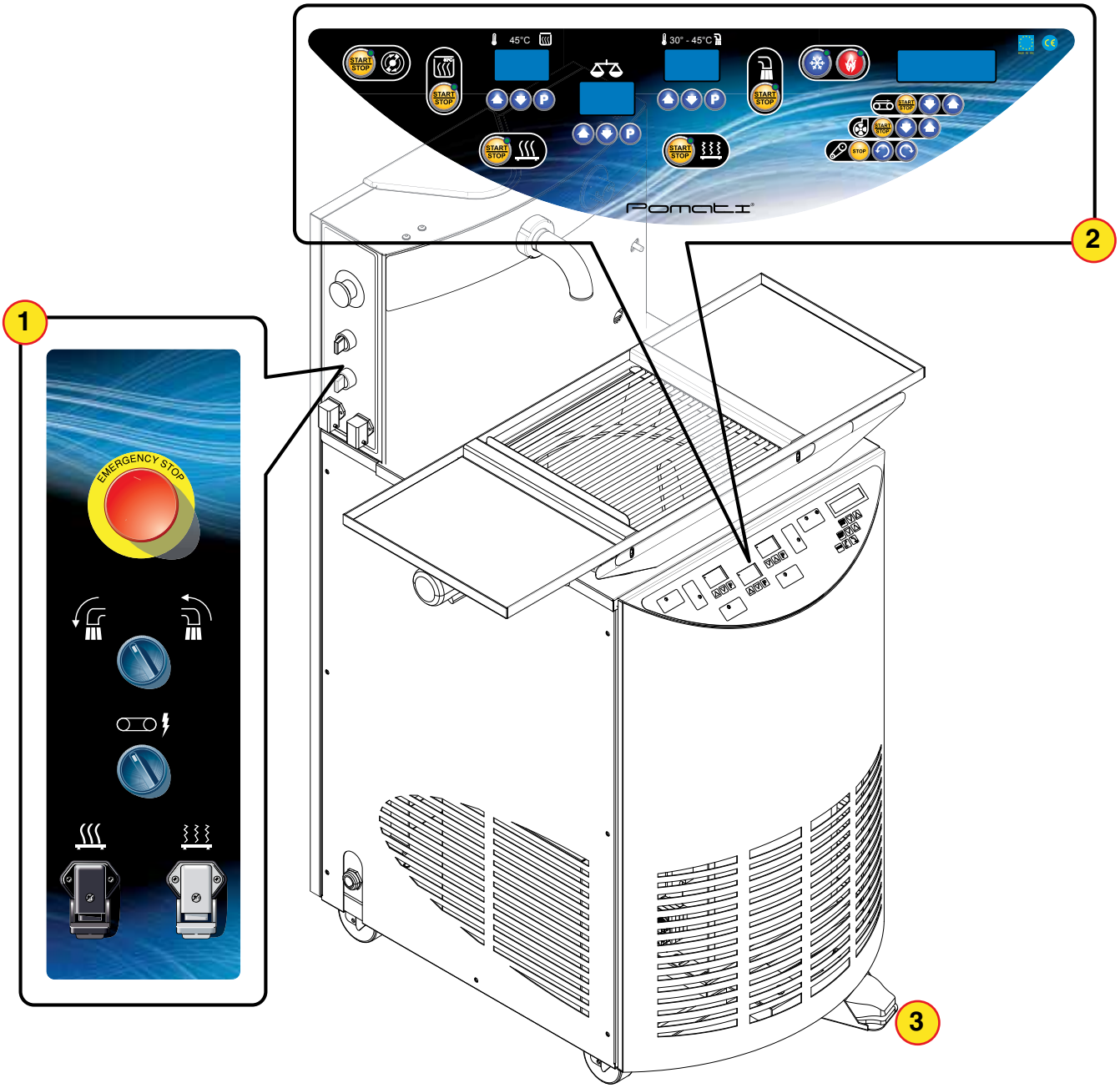
3. Fit plugs (C) and (D) into their respective connectors placed on the machine side; make sure that the plug color matches the connector one.
   White plug (C) for the power connection of worktop vibration; black plug (D) for the power connection of draining grid heating.
4. Plug power supply cord into a suitable socket and switch on the main switch (E) placed in the machine back.

UPON REACHING TANK HEATING TEMPERATURE AND FATER HAVING INSTALLED THE WORKTOP, PRESS THE "STIRRER" KEY TO CHECK CORRECT ROTATION DIRECTION (SEE POWER SUPPLY PARAGRAPH)

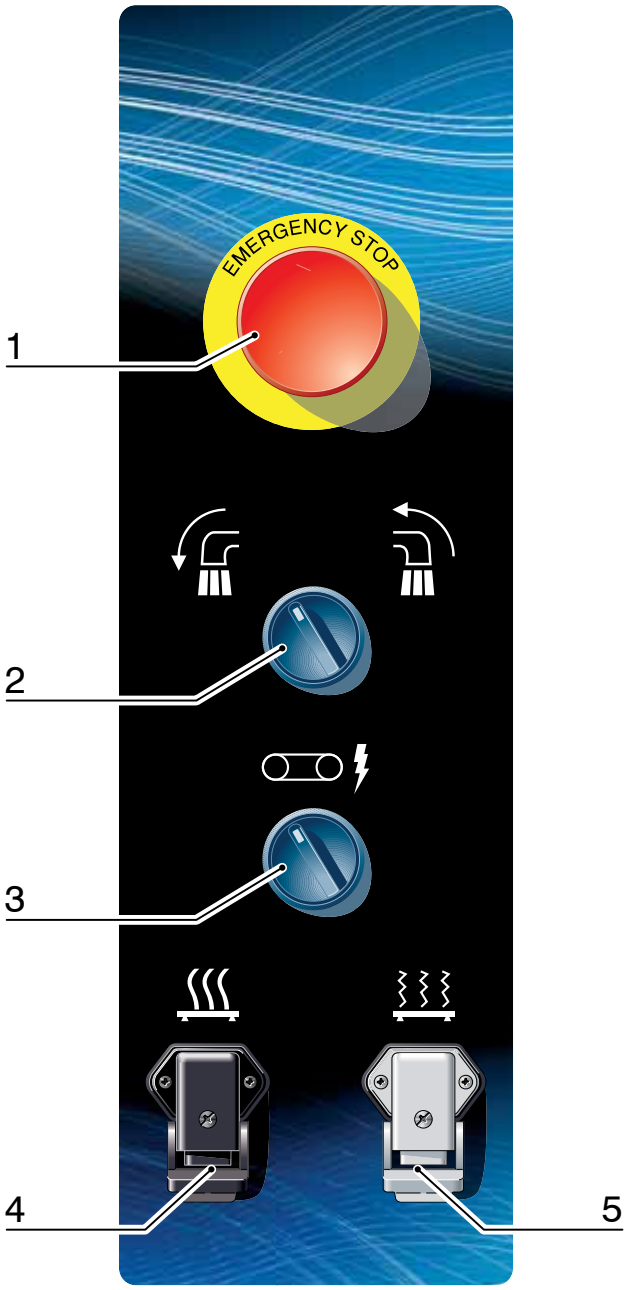
POMATI GROUP SHALL NOT BE LIABLE FOR DAMAGES CAUSED TO THE PROCESSED CHOCOLATE AND FOR MISUSING THE TEMPERING MACHINE.
SHOULD ANY DOUBTS ARISE, REFER TO THIS MANUAL BEFORE ACTING.

4.1 Operation controls

Two push-button control panels are installed on the tempering machine T20. The first one is placed on the machine left side (1), where emergency push-button is also located; the second one is placed where all thermal regulators and setting controls to properly operate the machine (2) are located. Finally, control pedal (3) allows the operator to insert the mould to be processed.

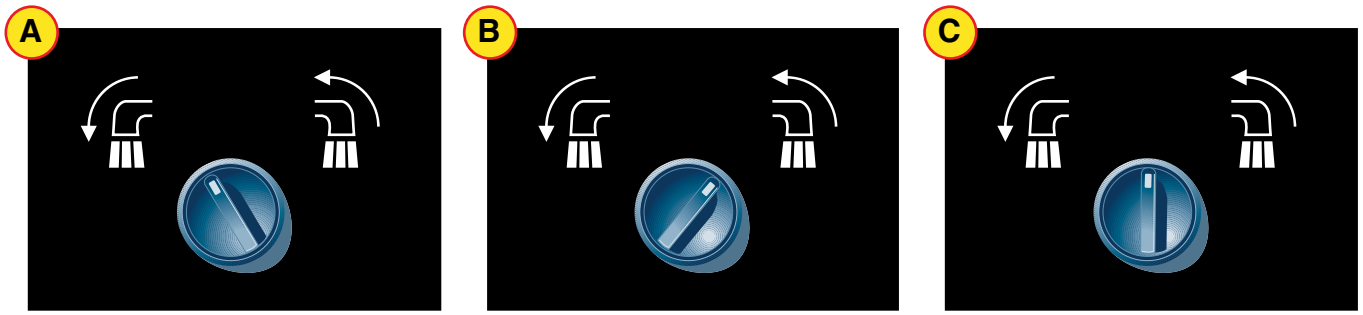


4.1.1 On-board machine electromechanical push-buttons



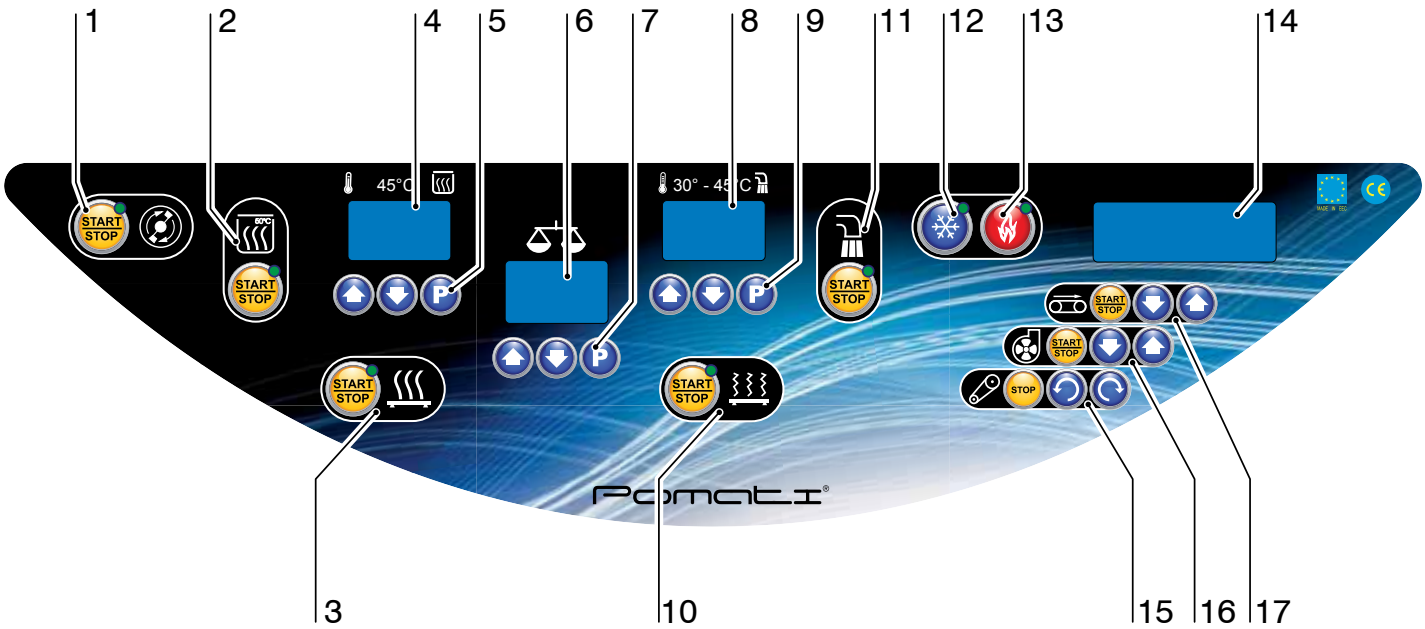
1. ***Emergency stop*** Red mushroom-head push button on yellow background. It is conceived to protect both the operator and machine; it must be pushed in case of danger. Its activation immediately stops machine operation without disconnecting voltage to the main switchboard and control panel.

It shall not be used for service stops, but for emergency stops only.
Its activation does not rule out any machine residual risks. To completely remove them, it is necessary to enable further procedures.



2.	***Archimedean screw control***	Three-position switch to set the operation type of Archimedean screw. Counterclockwise rotation of switch (A): it enables Archimedean screw operation. In the event that chocolate does not come out from processing pipe, it is necessary to check processing settings on the control panel. Clockwise rotation of switch (B): switch must be held in position by operator. Its operation allows discharging the chocolate left on Archimedean screw bottom. Switch in central position (C): it disables Archimedean screw operation.
3.	***Enrobing belt power supply***	***(optional)***
4.	***Heating connector socket***	Power supply socket of worktop heating system. The black plug installed in the worktop must be inserted into this black socket.
5.	***Vibration connector socket***	Power supply socket of worktop vibration system. The white plug installed in the worktop must be inserted into this white socket.

4.1.2 Control panel functions



1.	***Stirrer***	It enables or disables stirrer operation contained in tank. Its correct operation is inhibited if tank has not reached the temperature of 40°C or if worktop has not been properly installed. If LED is on, it signals that its operation has been enabled.
2.	***Tank heating key***	Tank heating enabling/disabling push-button. If LED is on, it signals that its operation has been enabled. Temperature is displayed on digital display (4).
3.	***Worktop heating key***	Draining grid heating enabling/disabling push-button. If LED is on, it signals that its operation has been enabled.
4.	***"Tank temperature" display***	Microprocessor-based digital instrument to control and display tank temperature; the instrument is fitted with 3 programming keys.
5.	***"Tank temperature" programming keys***	Push-buttons to set and change tank processing temperature. "SP1" is displayed by pushing "P" button; by pressing arrow keys it is possible to increase or decrease processing temperature, and to confirm data by pushing "P" button. The new data will be displayed on screen-page.
6.	***"Dosing" display***	Microprocessor-based digital instrument to control and display chocolate dosing time; the instrument is fitted with 3 programming keys.
7.	***"Dosing" programming keys***	Push-buttons to set and change chocolate dosing time. "T1" is displayed by pushing "P" button; dosing time will follow. It is possible to increase or decrease dosing time by pressing arrow keys. To confirm wait for LED placed on top left of display to switch off.
8.	***"Archimedean screw temperature" display***	Microprocessor-based digital instrument to control and display Archimedean screw processing temperature; the instrument is fitted with 3 programming keys.

9.	***"Archimedean screw temperature" programming keys***	Push-buttons to set and change Archimedean screw processing temperatures. "SP1" is displayed by pushing "P" button; it is possible to change tempering temperature by pressing arrow keys. Confirm data by pressing "P" key twice. New data are displayed. "AL1" is displayed by pushing "P" button twice; it is possible to change Archimedean screw heating temperature by pressing arrow keys. Confirm data by pushing "P" button once. New data are displayed.
10.	***Vibrating table key***	Push-button to enable or disable worktable vibration. If LED is on, it signals that its operation has been enabled.
11.	***Archimedean screw rotation/stop key***	It enables or disables Archimedean screw operation. Its correct operation is inhibited if temperature set on thermal regulator (8) has not been reached or if Archimedean screw control switch - installed on machine left side - is not in its correct position (see paragraph 4.1.1). Its operation is signalled by LED switching on.
12.	***Tempering key***	It enables or disables chocolate tempering function. Once this function has been enabled, it is necessary to wait for the machine to reach processing temperature displayed on thermal regulator screen-page (8). Enabled only after Archimedean screw has been started, its operation is signalled by LED switching on.
13.	***Heating key***	It enables or disables Archimedean screw heating to the temperature set on thermal regulator (9). It can be displayed on screen-page (8). Its operation is signalled by LED switching on.
14.	***Display***	***(optional)***
15.	***Tail-breaker***	***(optional)***
16.	***Blower***	***(optional)***
17.	***Enrobing belt motor***	***(optional)***

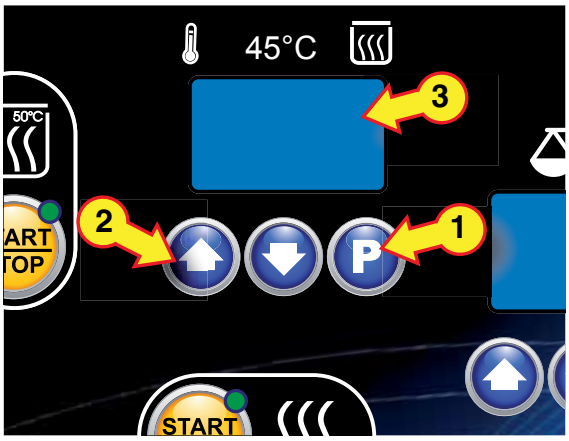
THE OPERATOR DIRECTLY ACTS ON TEMPERING MACHINE OPERATION PARAMETERS BY MEANS OF PUSH-BUTTON PANEL. FOR THIS REASON EVERY OPERATION SHALL BE PERFORMED BY PAYING UTOMOST ATTENTION.

IF A SETTING ENTERED BY THE OPERATOR IS NOT CARRIED OUT BY THE MACHINE, BEFORE DECLARING A HYPOTHETICAL FAILURE OR MALFUNCTION OF TEMPERING MACHINE, MAKE SURE THAT MIXTURE WORKING CONDITIONS ALLOW FOR THE ORDERED PROCESS.

4.2 Processing sequences

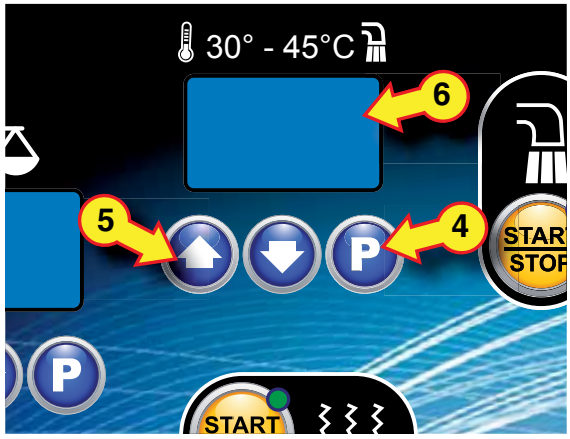
4.2.1 Tank heating temperature setting

After having followed instructions described in paragraph “installation”, processing parameters must be set and tank heating temperature must be inserted by means of thermal regulator.



Push “P” button (1): message “SP1” is displayed on screen-page (3). Now it is possible to change/set the desired temperature inside tank by means of arrow keys (2).
Confirm entered/changed data by pushing “P” button (1) or wait approximately 15 seconds. Entered data stop blinking and therefore they are stored.

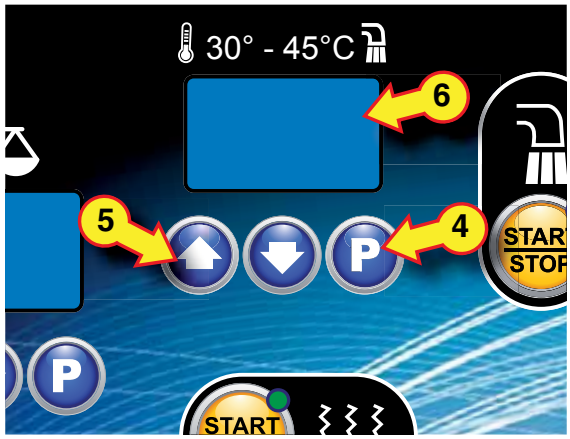
4.2.2 Tempering temperature setting



Push “P” button (4) once. Message “SP1” is displayed on screen-page (6). Now it is possible to change/set chocolate cooling temperature by means of arrow keys (5).

Confirm entered/changed data by pushing “P” button (4) twice or wait approximately 15 seconds. Entered data stop blinking and therefore they are stored.

4.2.3 Archimedean screw heating temperature setting



Push “P” button (4) twice. Message “AL1” is displayed on screen-page (6). Now it is possible to change/set chocolate heating temperature inside Archimedean screw by means of arrow keys (5).

Confirm entered/changed data by pushing “P” button (4) twice or wait approximately 15 seconds. Entered data stop blinking and therefore they are stored.

4.2.4 Processing

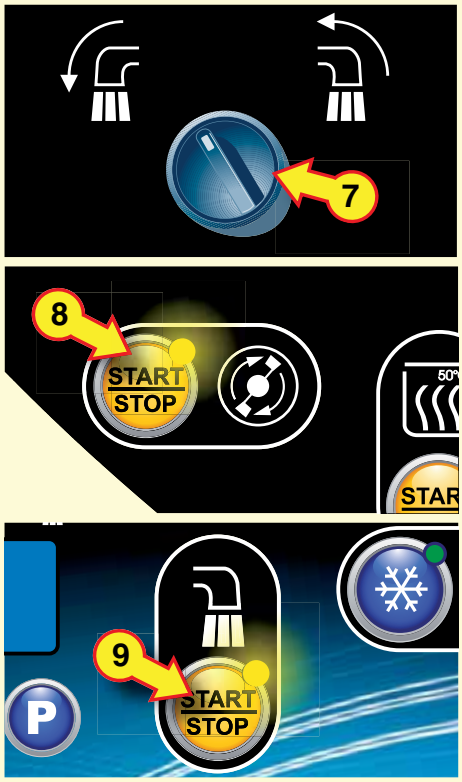
Once commissioning has been carried out, and correct heating and tempering temperatures have been set, chocolate mass can be put inside. If it is solid, wait for its complete melting.

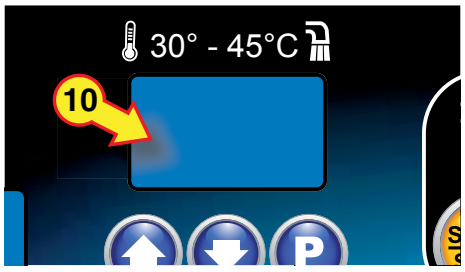
BEFORE STARTING THE STIRRER, MELTED CHOCOLATE MASS MUST REACH CORRECT HEATING TEMPERATURE.

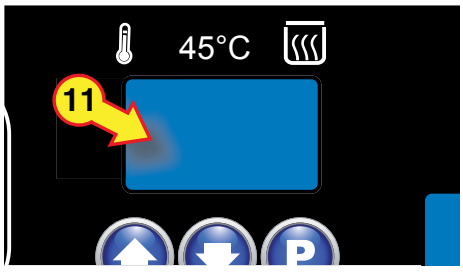
CHECK CORRECT POSITION OF SWITCH (7). START STIRRER BY PUSHING BUTTON (8) AND ARCHIMEDEAN SCREW BY MEANS OF BUTTON (9). WAIT FOR CHOCOLATE TO COME OUT FROM PROCESSING PIPE.

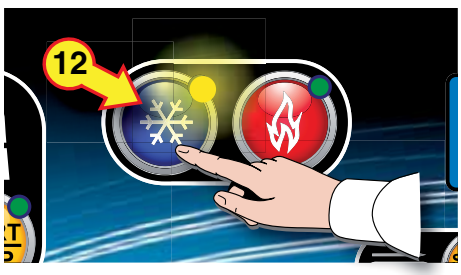
IF CHOCOLATE DOES NOT COME OUT FROM PROCESSING PIPE, STOP ARCHIMEDEAN SCREW BY MEANS OF BUTTON (8) AND MAKE SURE THE MASS INSIDE TANK IS COMPLETELY MELTED.

UNDER OPTIMAL WORKING CONDITIONS, ALLOW CHOCOLATE TO CIRCULATE FOR AT LEAST 10 MINUTES IN ORDER TO STABILIZE IT BEFORE STARTING TEMPERING PHASE.

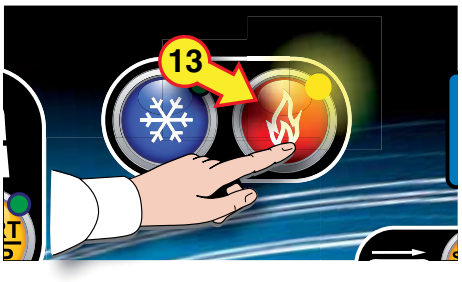








In order to proceed with chocolate tempering, it is necessary to push button (12) and check the actual temperature of chocolate being discharged (display 10), detected by Archimedean screw probe.
If it equals or is close to tank heating temperature (display 11), then proceed with chocolate tempering. Operator must wait for previously set tempering temperature displayed on page-screen (10) to be reached.



Otherwise it is necessary to push button (13). Wait a further 10/15 minutes before repeating the control operation of actual chocolate temperature.

Once chocolate has reached correct heating temperature, it is prepared for tempering cycle. Allow chocolate to circulate and wait for temperature displayed on screen-page equals the one previously set.
The machine takes approximately 15/20 minutes to reach processing temperature; once set temperature has been reached, wait a further 5 minutes to stabilize the mass.

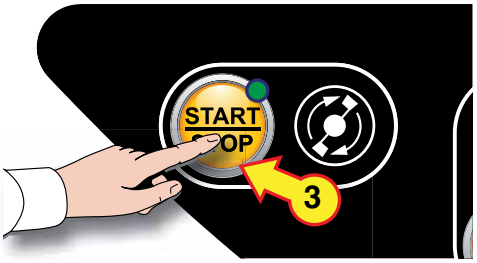
4.2.5 Process end stop

Once processing is over, restore heating cycle by pushing button (1).

MACHINE IS EQUIPPED WITH A SAFETY TIMER IN ORDER TO ENSURE THE CORRECT HEATING OF ARCHIMEDEAN SCREW PIPE. IF ONE TRIES TO STOP CHOCOLATE FLOW, COMMAND IS IGNORED, GOING ON WITH SAFETY TIME UNTIL IT IS OVER.
THIS IS NECESSARY IN ORDER TO AVOID HARDENING OF TEMPERED MASS IN CASE OF PREMATURE STOP.

POMATI GROUP SUGGESTS ALWAYS WAITING 10 MINUTES BEFORE SWITCHING ARCHIMEDEAN SCREW OFF.

Stop chocolate flow from processing pipe by pushing ARCHIMEDEAN SCREW START/STOP button (2)

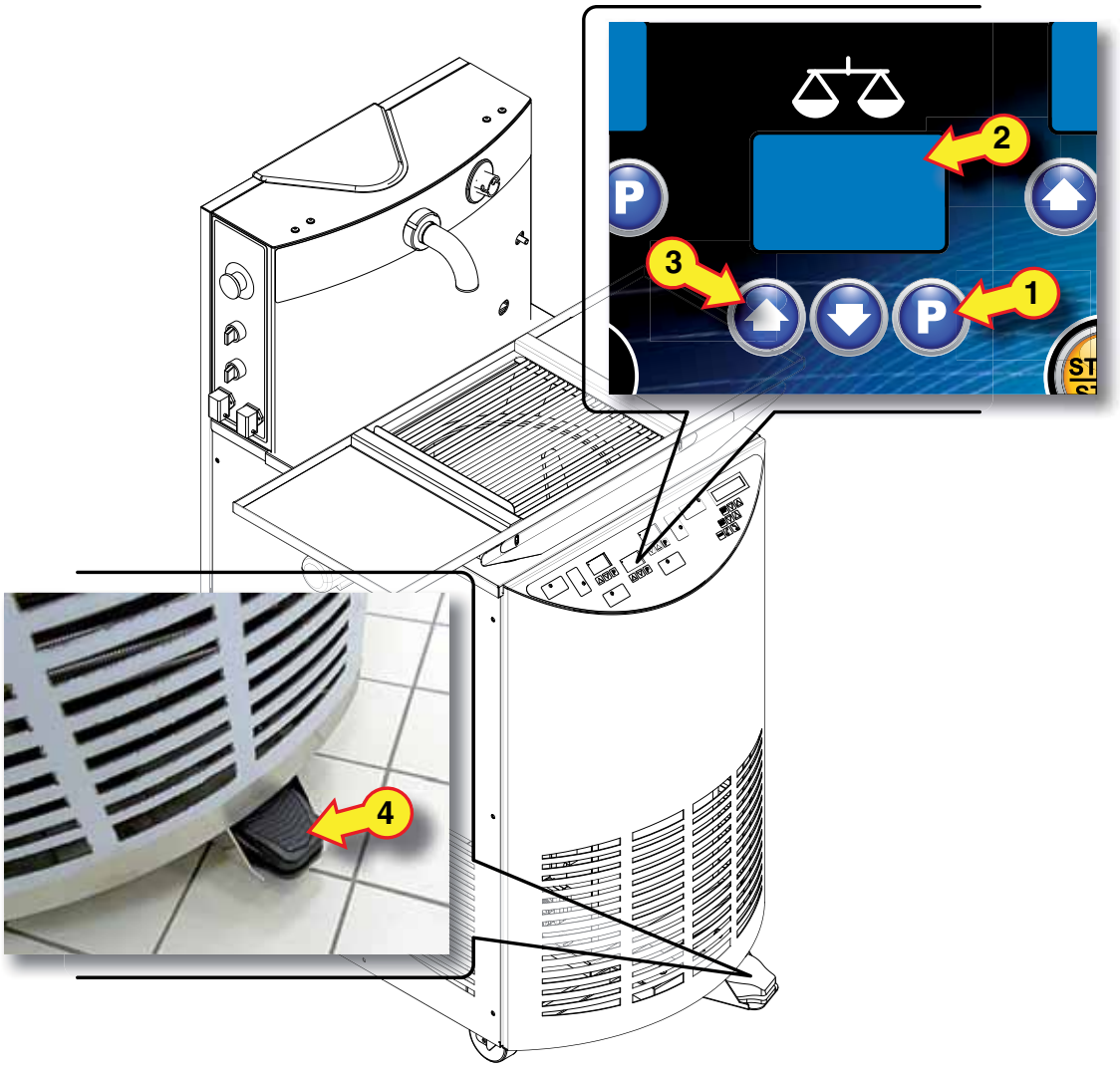


and stop stirrer inside the tank by pushing STIRRER START/STOP button (3).

IT IS ADVISABLE TO KEEP MELTED CHOCOLATE HOT. DO NOT UNPLUG POWER SUPPLY DURING MACHINE DOWNTIME.

ALWAYS CHECK OPERATION STATUS OF DRAINING GRID (4) AND WORKTOP VIBRATION (5). IF THEY ARE WORKING, IT IS NECESSARY TO SWITCH THEM OFF.

4.2.6 Dosing time regulation and pedal doser use



Set dosing cycle time by pushing “P” button (1); message “T1” is displayed (2), previosuly set dosing time follows.
Enter chocolate dosing time by means of arrow keys (3). Wait for LED at the top left of the display to switch off to confirm entered data.

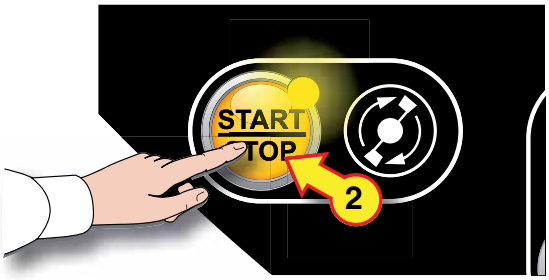
Continuous chocolate flow stops by pressing pdeal (4) in order to allow inserting the mould under processing pipe. Stop time cannot be programmed and lasts only a few seconds. Once it is over, chocolate is measured out for the time preset on timer. A countdown informs user of dosing time being executed. Once it is over, chocolate discharge stops to allow the operator to replace processing mould.

4.2.7 Machine discharge

BEFORE DISCHARGING THE MACHINE, IT IS NECESSARY TO GET AN ADEQUATE CONTAINER TO COLLECT THE CHOCOLATE LEFT INSIDE.

When machine operates under normal operating cycle, collect chocolate coming out from processing pipe inside a container previously arranged (1).

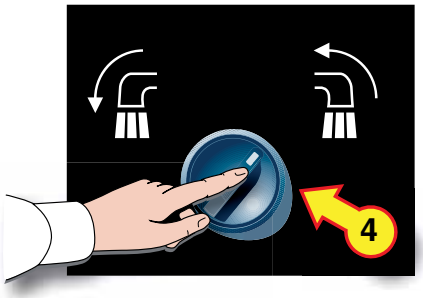
Stop stirrer when tank is empty by pushing button (2); LED switches off.



Place a suitable container to collect chocolate under the discharge pipe (3) on the back of tempering machine and open drain cock (3).

Start reversing Archimedean screw by holding switch (4) in position until all chocolate left in the machine has been completely discharged.

Release button and close drain cock.



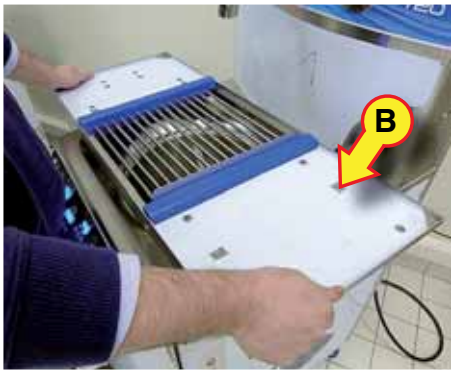
WHEN WORKING WITH WHITE CHOCOLATE, IT IS NECESSARY TO THOROUGHLY CLEAN SOME PARTS OF THE MACHINE.
REFER TO THE SHEETS CONTAINED IN THIS CHAPTER TO MAINTAIN AND CLEAN THOSE PARTS.

5.1 Machine cleaning

5.1.1 Machine cleaning from dark chocolate to milk chocolate to dark chocolate

MAKE SURE THE MACHINE IS STILL HOT FOR THIS OPERATION.

After having performed the operations described in the paragraph "**Machine discharge for chocolate change-over**", it will be necessary to unplug the power supply sockets (A) connected to the worktop and remove the worktop (B).



Clean the product tank by disassembling the stirrer **(C)** by rotating it clockwise **(D).** Use a soft cloth to clean the inside of the tank and thoroughly wash the stirrer.

THOROUGHLY WASH WITH HOT WATER ONLY. WATER TEMPERATURE SHALL NOT EXCEED 60°C.

DO NOT USE ANY TYPE OF DETERGENTS, SINCE ANY RESIDUES MIGHT CONTAMINATE THE CHOCOLATE DRY THE MACHINE PARTS THOROUGHLY.

5.1.2 Machine cleaning for passage from dark chocolate / milk to white chocolate / season end

VISUALLY CHECK THAT THE SWITCHES OF HEATING AND WORKTOP VIBRATION ARE ON OFF POSITION, AND UNPLUG THE POWER SUPPLY SOCKETS.

MAKE SURE THAT THE MACHINE IS UNPLUGGED FROM THE MAINS, BUT STILL HOT.

Remove worktop **(A);** remove processing pipe by unscrewing fixing ring nut (B). Unscrew all fixing screws **(C)** of the panel placed on the machine back by means of a suitable wrench**.**

Unplug power supply connector (D) to heating Archimedean screw cable and unscrew the clamping screws of Archimedean screw lid (E). Remove plastic half-ring that holds heating cable at the end of the pipe coming out of Archimedean screw (F),

slacken the clamp (G) and take off the whole unit. Use the supplied wrench and screw it on the top of Archimedean screw to facilitate its grip and extraction from its own housing.

THOROUGHLY WASH WITH HOT WATER ONLY. WATER TEMPERATURE SHALL NOT EXCEED 60°C.

Reassemble the machine following the assembly instructions in reverse order.

DURING THE REASSEMBLY PROCEDURE, PAY ATTENTION THAT THE GASKET (I) IS IN GOOD SHAPE AND CORRECTLY POSITIONED IN ITS SEAT WHILE REPOSITIONING THE ARCHIMEDEAN SCREW COVER.

To clean the tank it is necessary to disassemble the stirrer (L) turning it clockwise. Use a soft cloth to clean the inner part of the tank and thoroughly rinse the stirrer.

DO NOT USE ANY TYPE OF DETERGENTS, SINCE ANY RESIDUES MIGHT CONTAMINATE THE CHOCOLATE DRY THE MACHINE PARTS THOROUGHLY.

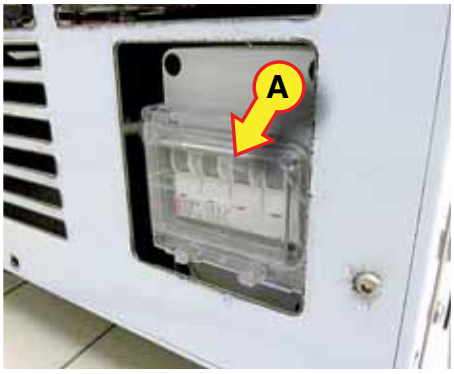
ONCE THE MACHINE HAS BEEN CLEANED AND DRIED, IT IS ADVISABLE TO LET IT ON FOR 12 HOURS SET TO A 50°C TEMPERATURE WITH THE ARCHIMEDEAN SCREW DISASSEMBLED TO ALLOW ANY RESIDUAL HUMIDITY TO EVAPORATE.

DURING CLEANING PHASES IT IS STRICTLY FORBIDDEN TO USE SCREWDRIVERS OR SHARP TOOLS TO AVOID WARRANTY VOIDANCE.

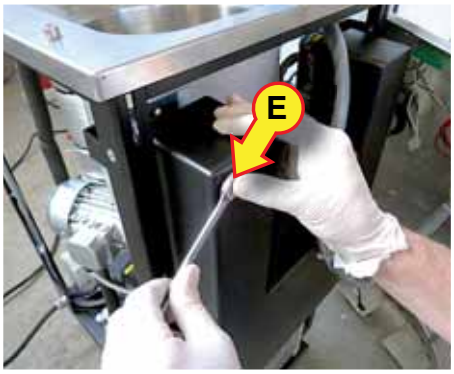
5.2 Maintenance

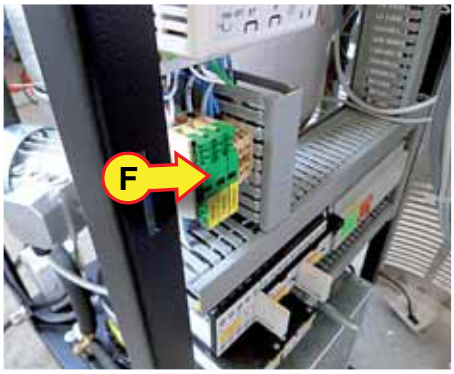
5.2.1 Replacement of fuses

If the machine will not switch on, it is necessary to check fuses; in the event thay are broken, it is necessary to replace them. Use fuses having the same load capacity.

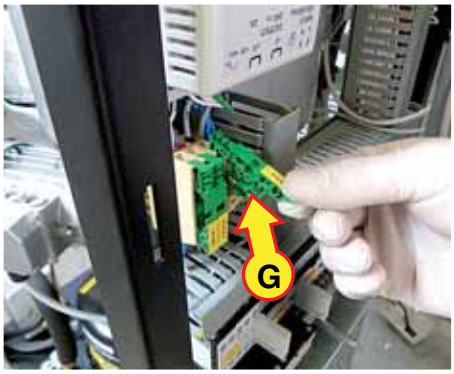


Switch machine off by means of the suitable switch **(A)**; unscrew fixing screw of frontal panel (B) on the machine bottom. Remove the whole casing **(C)**, paying attention to the wiring between the machine and push-button panel. Once it has been removed, casing is placed beside the machine frame to prevent connecting cables from disconnecting.
Access wiring by removing the suitable guard (D), unscrew the suitable clamping screws **(E)**.





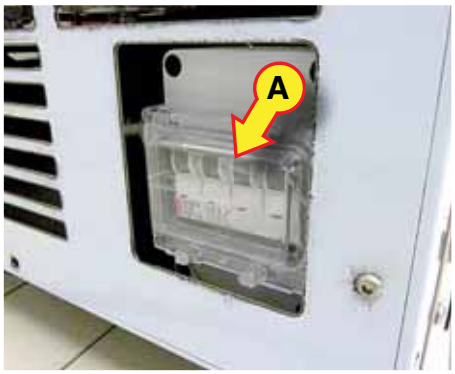
Lift fuse-holder **(F)** and take out the broken fuse **(G)**, replace it with one having the same characteristics and close fuse-holder again.



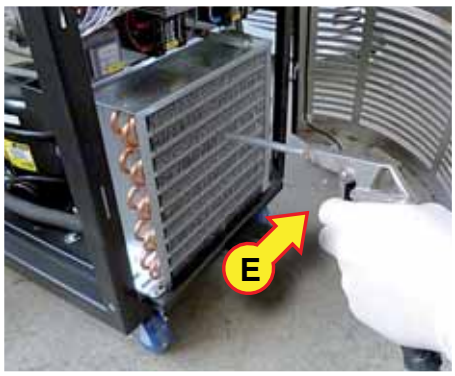
Install the panel protecting the electrical part (D) and then frontal casing (C), fixing it by means of the suitable screw (B). Re-energize the machine.

5.2.2 Condenser cleaning

For the machine to work properly it is necessary to keep condenser clean. Never place any dusty product in front of the intake grid. It is essential to schedule two cleaning interventions during the season. It is necessary to:
Switch machine off by means of the suitable switch (A); unscrew fixing screw of frontal panel (B) placed in the machine bottom.



Remove the whole casing (C) paying attention to the wiring between the machine and push-button panel. Once it has been removed, casing is placed beside the machine frame to prevent connecting cables from disconnecting.



Clean filter by means of a paintbrush (D) or compressed-air gun (E).

6.1 General warnings

Most anomalies and problems that arise during the machine operation are promptly signalled by the machine automatically:
- warnings and signals are only messages given by the machine to the operator while it is still working;
- alarms cause the machine stop with a warning message of emergency stop that occurred through the operator's panel. To restart the machine it is first necessary to remove the cause that triggered the emergency.

General operator: searches for operation anomalies, and, if he can do that, he also removes the causes of the anomaly to reset the proper operation of the machine.
The maintenance electrician/mechanic: intervenes later, in the event that the operator could not identify the cause of the problem or that restoring the correct operation of the machine entails the execution of very complex operations.

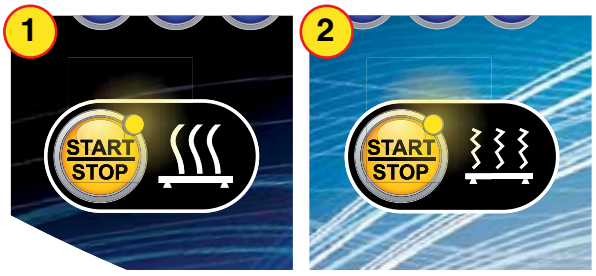
You will find below type of alarms which might be displayed:

a) tables of warnings and alarms: complete list of all warnings and alarms with possible causes and any troubleshooters.
b) List of operation anomalies: list reporting operation anomalies which arose at times – according to one's own experience. Likely causes and troubleshootings are reported for each operation anomaly.

6.1.1 Alarm warning messages

Alarm warnings occur by means of a blinking LED placed on push-buttons, as shown below:

Simultaneous blinking of LEDs:
Worktop heating (1)
Vibrating table (2)



"Emergency push-button" alarm:
Visual warning by blinking LED.
Alarm warning that signals that emergency button has been pushed. In order to enable the normal machine operation it is necessary to enable mushroom-shaped button again pushing it upward.

LED blinking:
Archimedean screw rotation stop (3)

Alarm "Archimedean Screw Motor Thermal Relay":
Alarm warning due to an excessive motor strain controlling Archimedean screw motions.
To restore its correct operation, it is necessary to wait for it to cool down in order to automatically enable motor thermal relay again.

LED blinking:
Stirrer rotation (4)

Alarm "Tank Motor Thermal Relay":
Alarm warning due to an excessive motor strain controlling stirrer motions inside tank.
To restore its correct operation, it is necessary to wait for it to cool down in order to automatically enable motor thermal relay again.

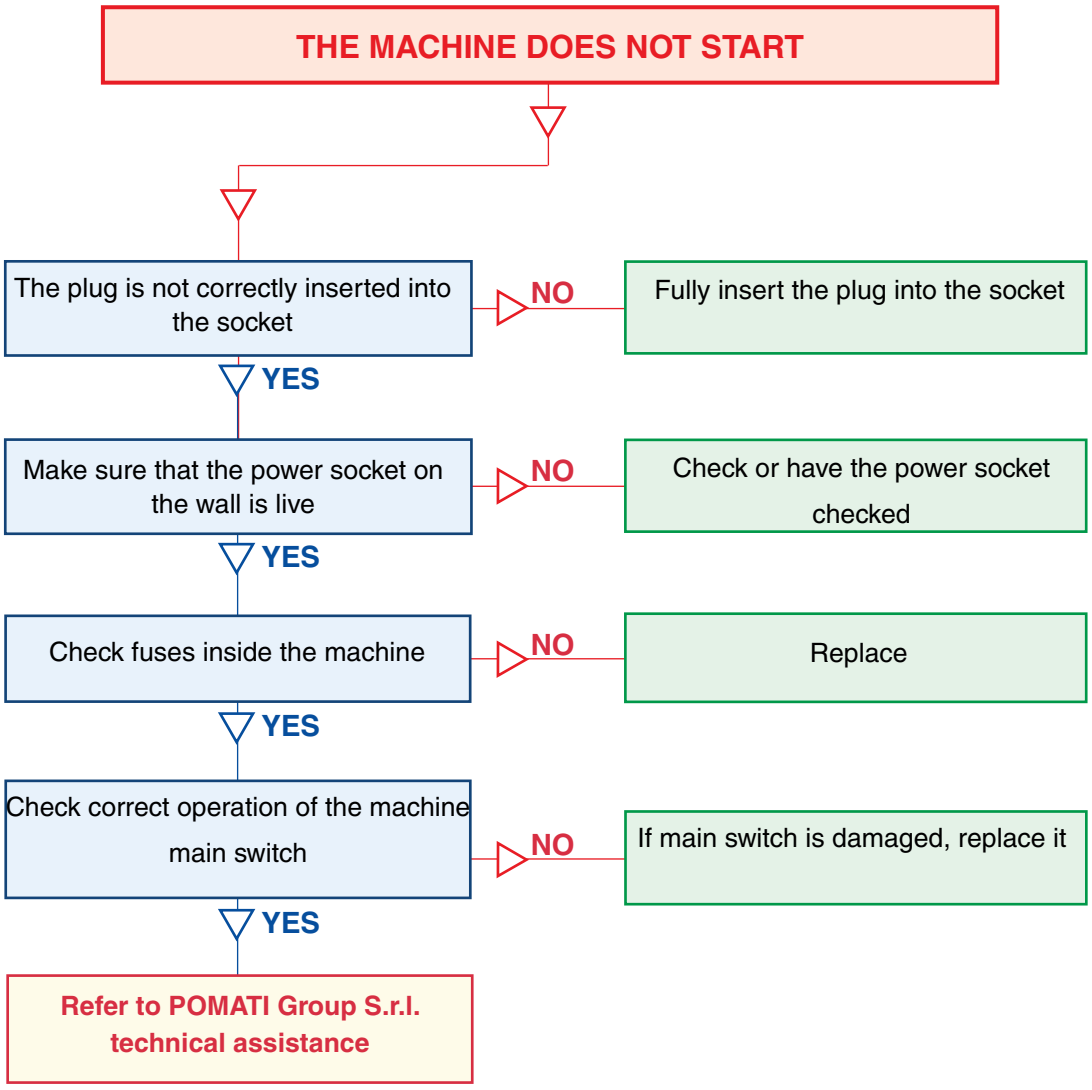
LED blinking:
Vibrating table (5)

Alarm "KO Worktop":
Alarm warning the operator that safety pin installed on worktop has not been properly enabled.
Worktop must be repositioned, making sure that safety pin is fully inserted.

General alarm "ErEP":
Anomaly alarm warning the operator that there might be a malfunctioning of thermal regulator.
This code can be displayed on all thermal regulators found on the control panel.
It is necessary to push "P" button; in case of constant anomaly warnings, refer to POMATI GROUP technical assistance.

6.1.2 Flowcharts

The machine can signal an operation anomaly through a condition.
Those anomalies are not always caused by mechanical troubles or electrical faults; they might be caused by operation parameters not correctly set or by the use of unsuitable products.



THE MACHINE DOES NOT REACH THE CORRECT TEMPERATURE DURING HEATING

Make sure that temperatures on the thermal regulators are correctly set

NO → Set temperatures through the control panel

YES

Check that the user has not bypassed the operation of resistances in the parameters

YES → Reset the resistance operation through the control panel

NO

Refer to POMATI Group S.r.l. technical assistance

THE MACHINE TEMPERATURE DOES NOT FALL DURING THE COOLING PHASE

Make sure the tempering cycle is active

NO → Enable the tempering cycle

YES

Check that temperature is set on the thermal regulator

NO → Set the correct temperature through the control panel

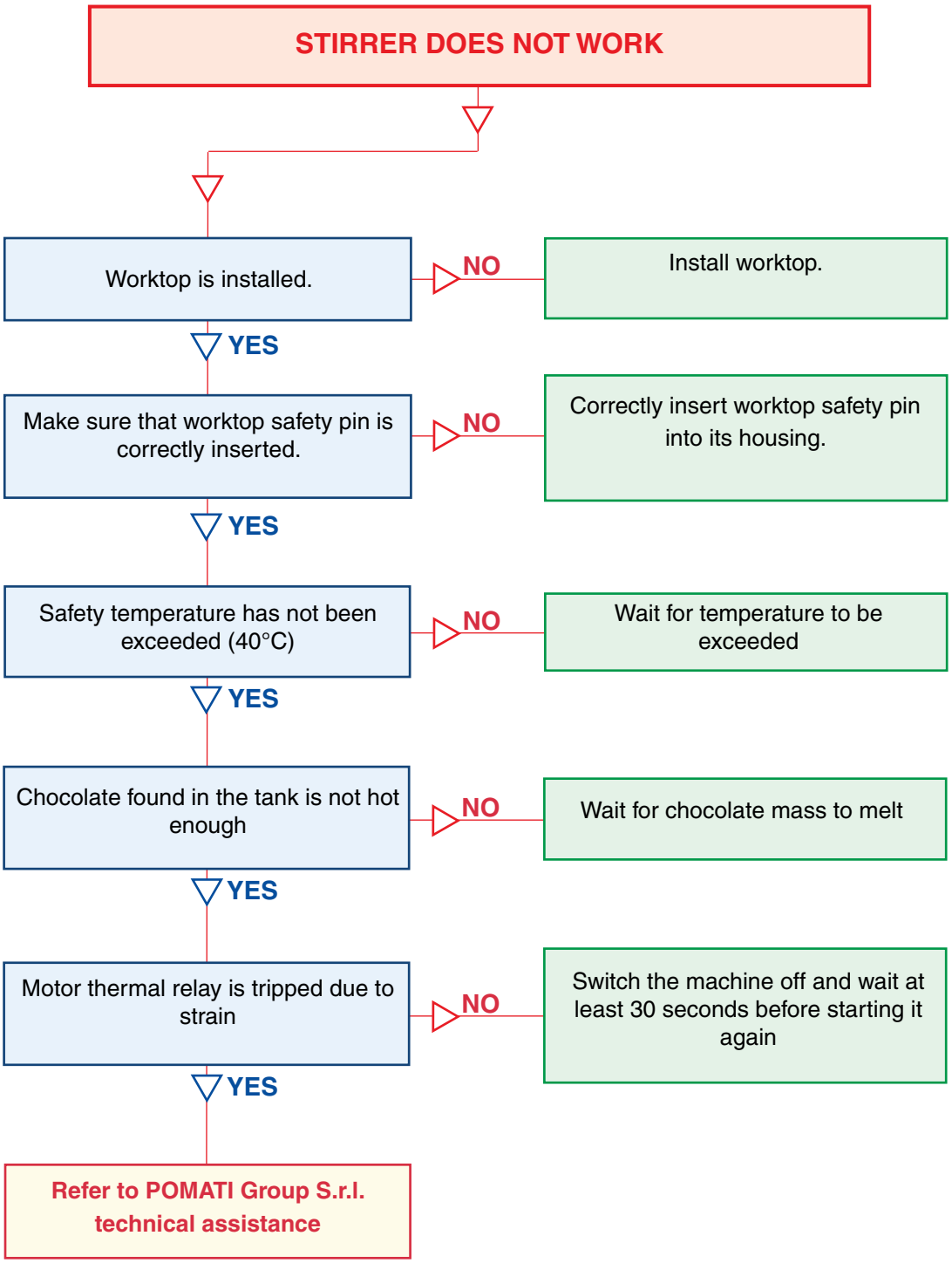
YES

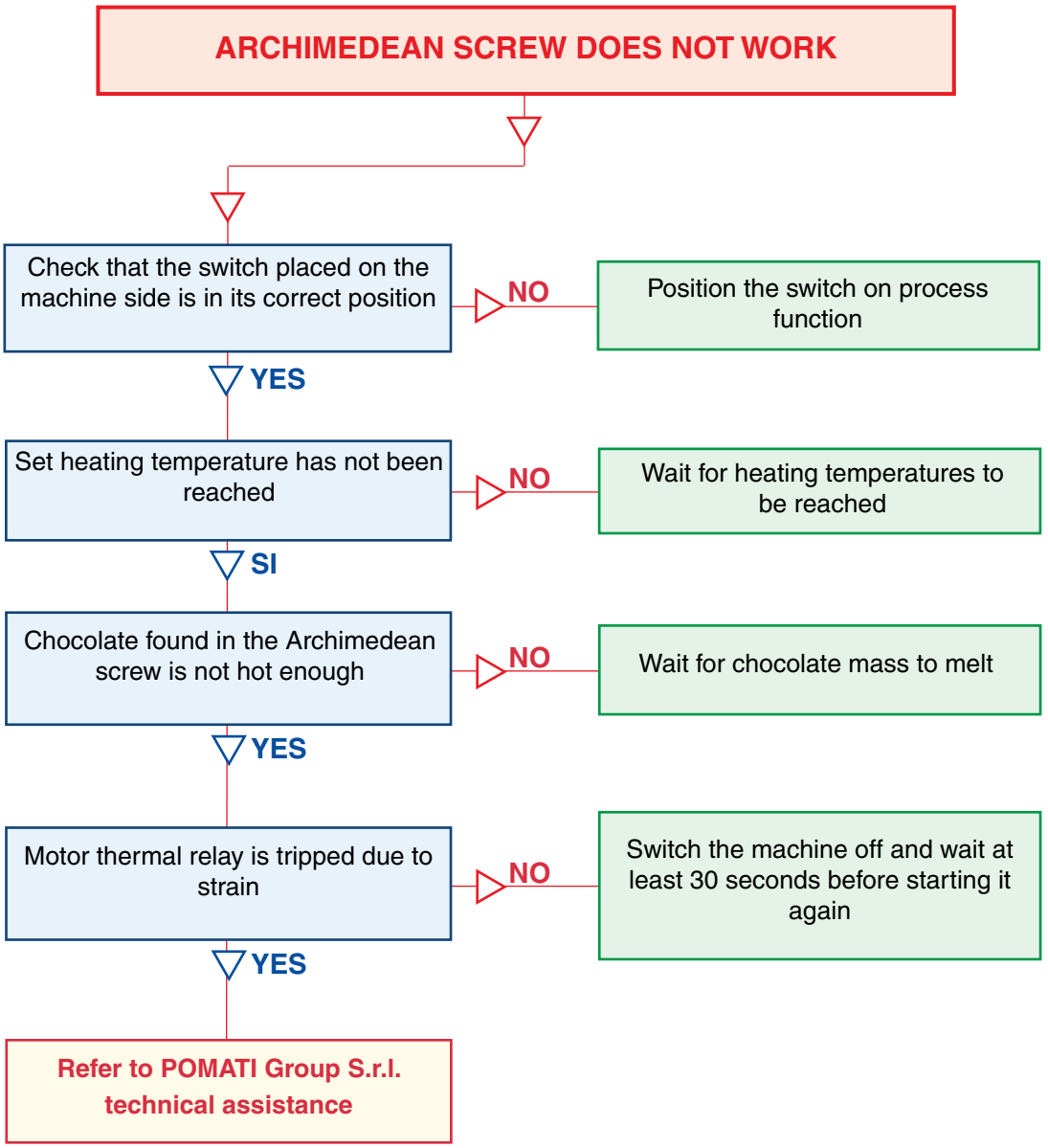
Make sure the refrigerating unit is operating

NO → **Refer to POMATI Group S.r.l. technical assistance**

YES

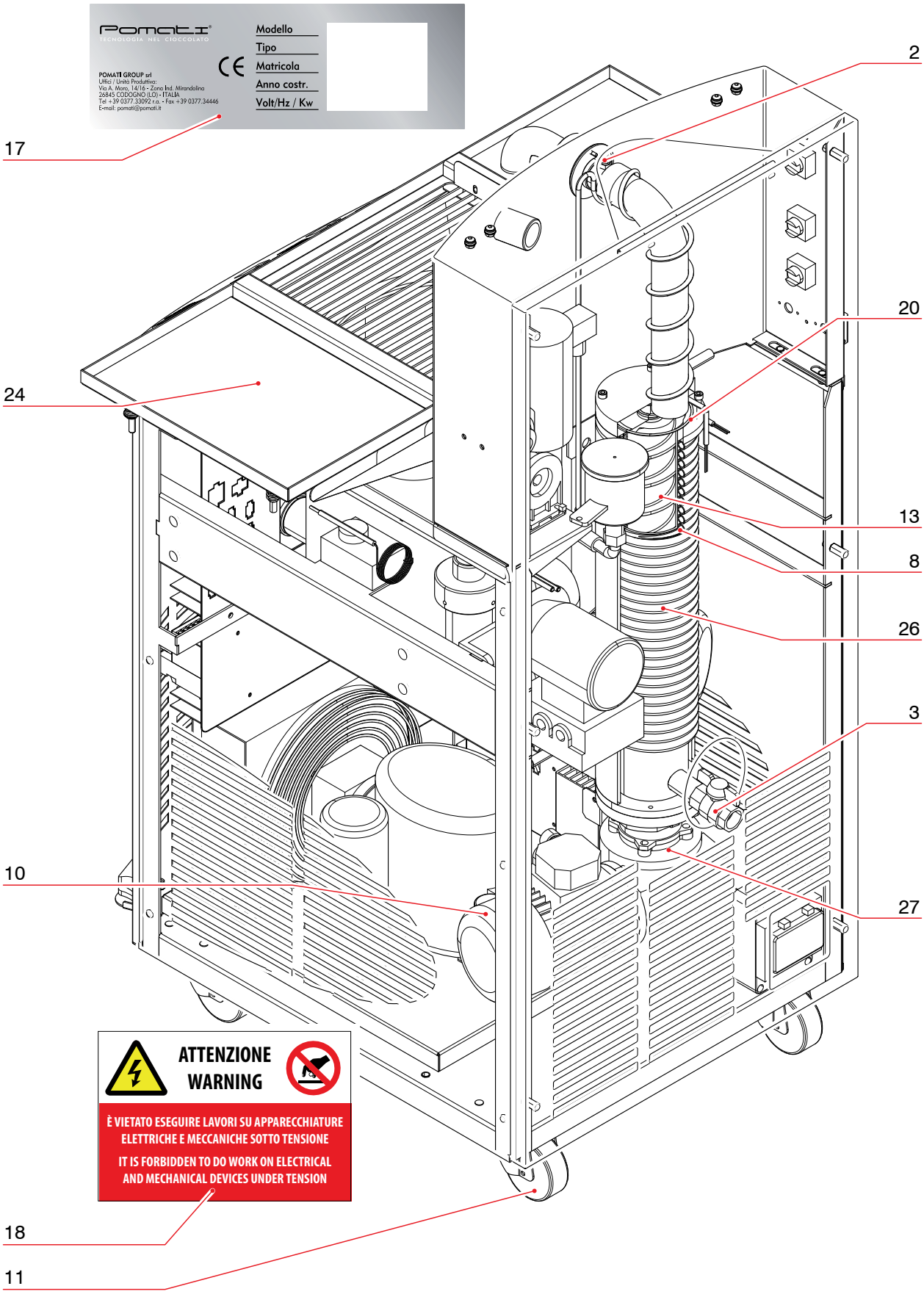
Refer to POMATI Group S.r.l. technical assistance





7.1 Spare parts

Pos.	Code	Description	Quantity
1	000049	Processing pipe	n. 1
2	004011	Chocolate probe	n. 1
3	002053	Discharge cap	n. 1
4	004186	Grid resistance	n. 1
5	000038	Stirrer	n. 1
6	005008	Stirrer motor	n. 1
7	004052	Pedal doser	n. 1
8	004062	Archimedean screw resistance	n. 1
9	004100	Tank resistance	n. 1
10	005008	Archimedean screw motor	n. 1
11	002046	Rear wheels	n. 2
12	019011	Processing pipe fixing ring nut	n. 1
13	000115	Archimedean screwa	n. 1
14	005005	Vibrating table motor	n. 1
15	002045	Brake front wheels	n. 2
16	014071	Tank cover	n. 1
17	009028	Serial number label	n. 1
18	009027	Electrical safety sticker	n. 1
19	014010	Stirrer baffle	n. 1
20	002040	O-ring	n. 1
21	002020	Vibrating table spring	n. 4
22	004055	Control board	n. 1
23	020079	Scraper	n. 1
24	014004	Vibrating table mat	n. 2
25	004001	Tank heating probe	n. 1
26	004001	Archimedean screw heating probe	n. 1
27	005021	Archimedean screw reduction gear	n. 1
28	005023	Tank reduction gear	n. 1
29	014042	Table microswitch pin	n. 1



Pos.	Code	Description	Quantity
1	000049	Processing pipe	n. 1
2	004011	Chocolate probe	n. 1
3	002053	Discharge cap	n. 1
4	004186	Grid resistance	n. 1
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21	002020	Vibrating table spring	n. 4
22	004055	Control board	n. 1
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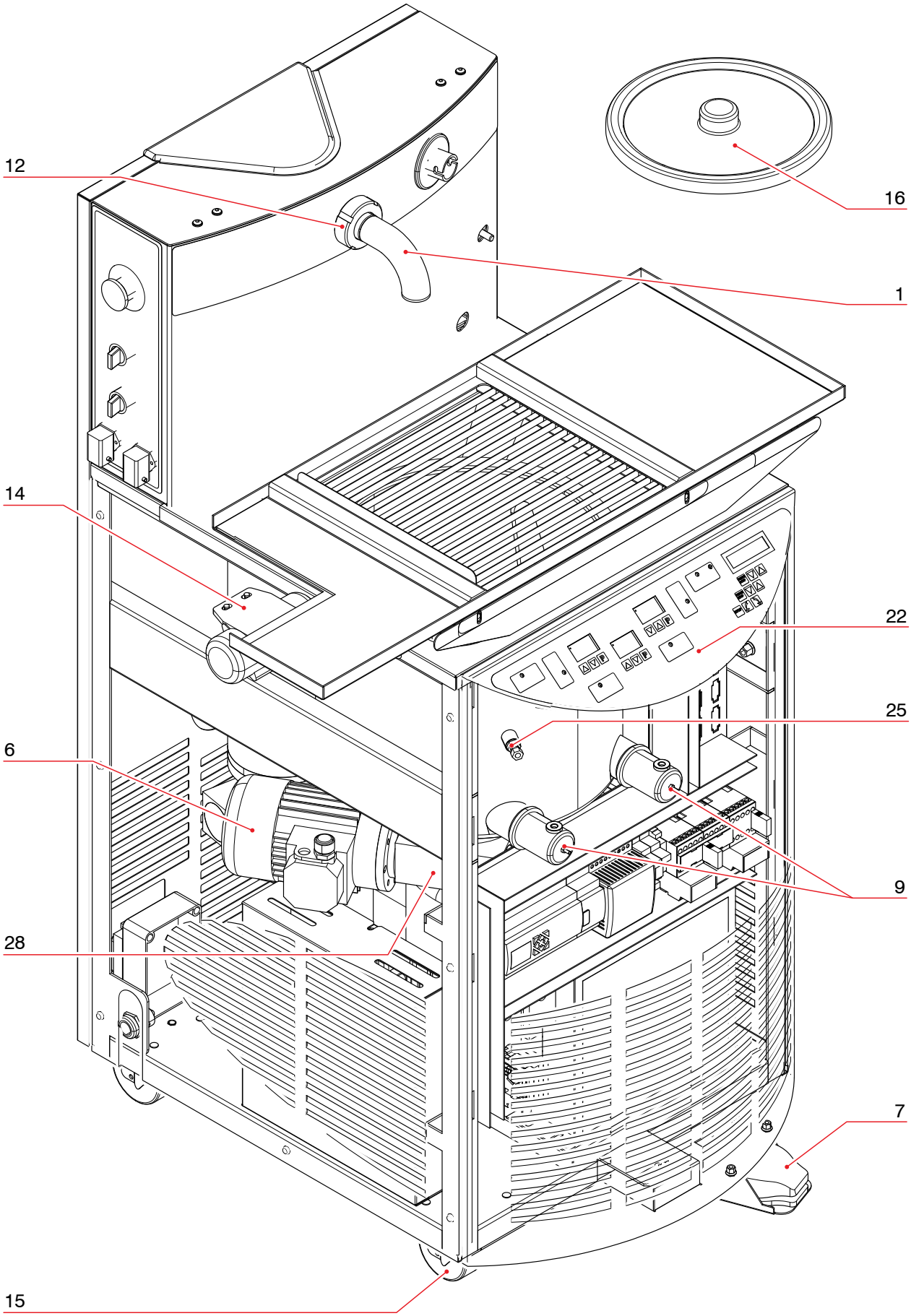
24	014004	Vibrating table mat	n. 2
25	004001	Tank heating probe	n. 1
26	004001	Archimedean screw heating probe	n. 1
27	005021	Archimedean screw reduction gear	n. 1
28	005023	Tank reduction gear	n. 1
29	014042	Table microswitch pin	n. 1



Pos.	Code	Description	Quantity
1	000049	Processing pipe	n. 1
2	004011	Chocolate probe	n. 1
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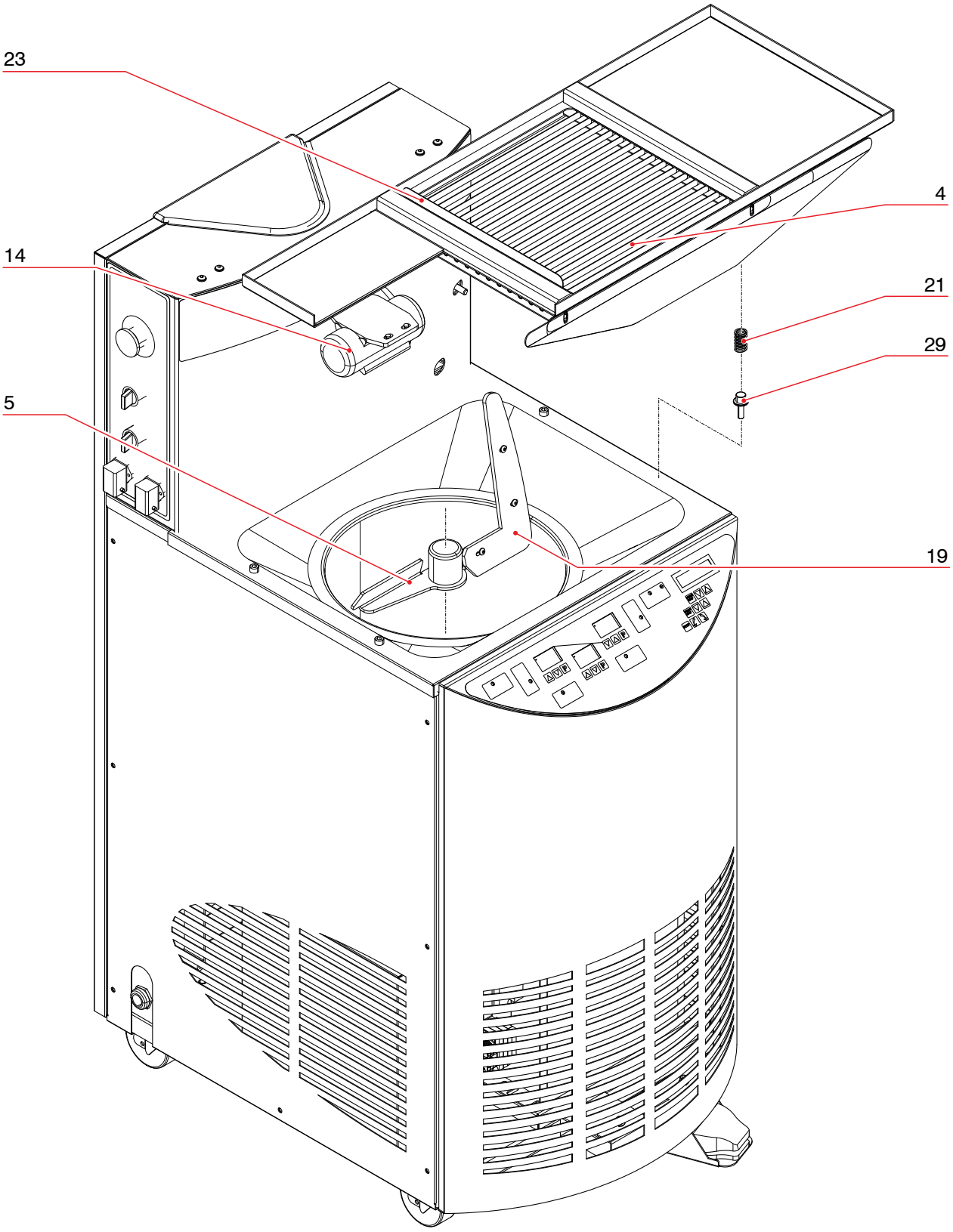
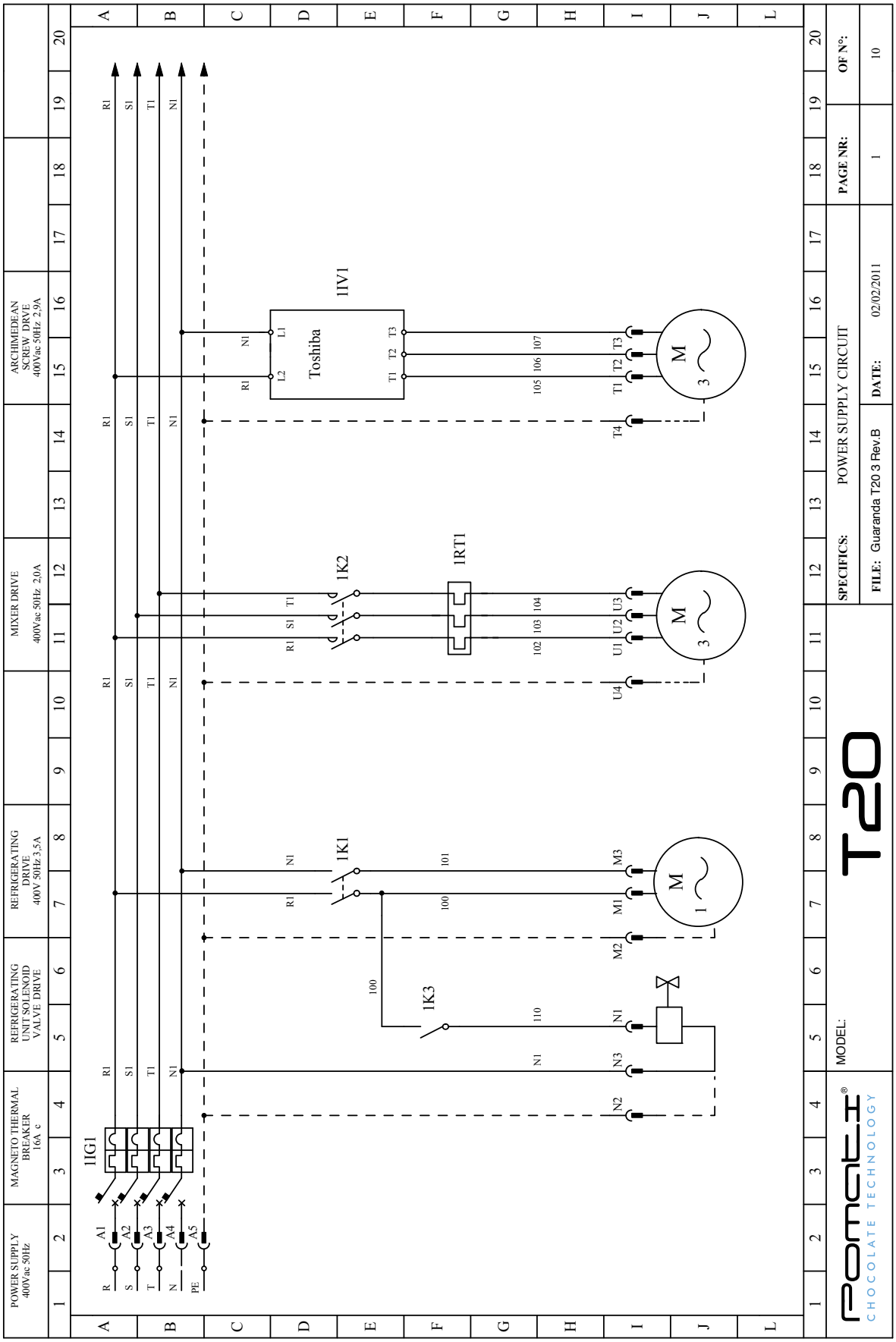
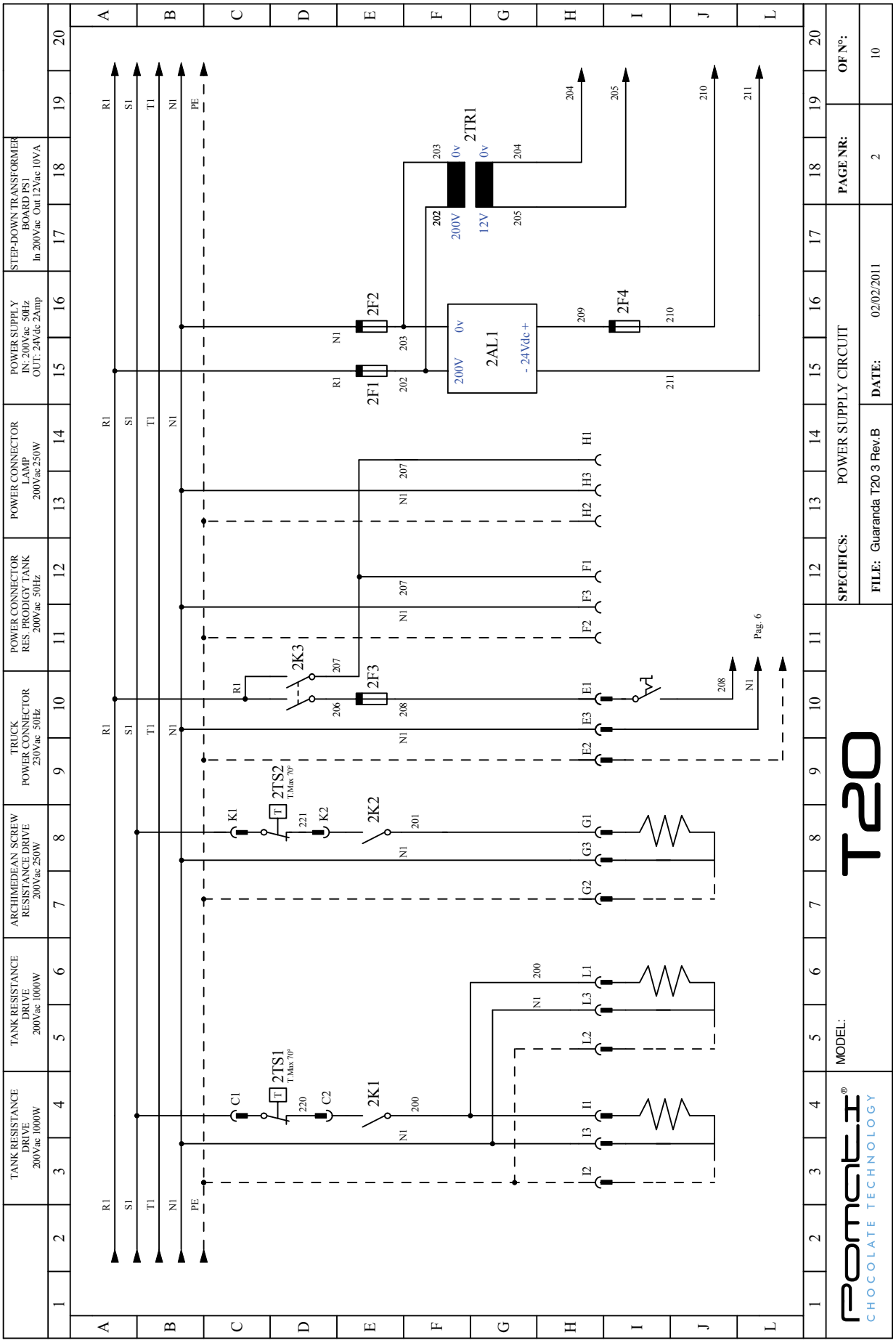
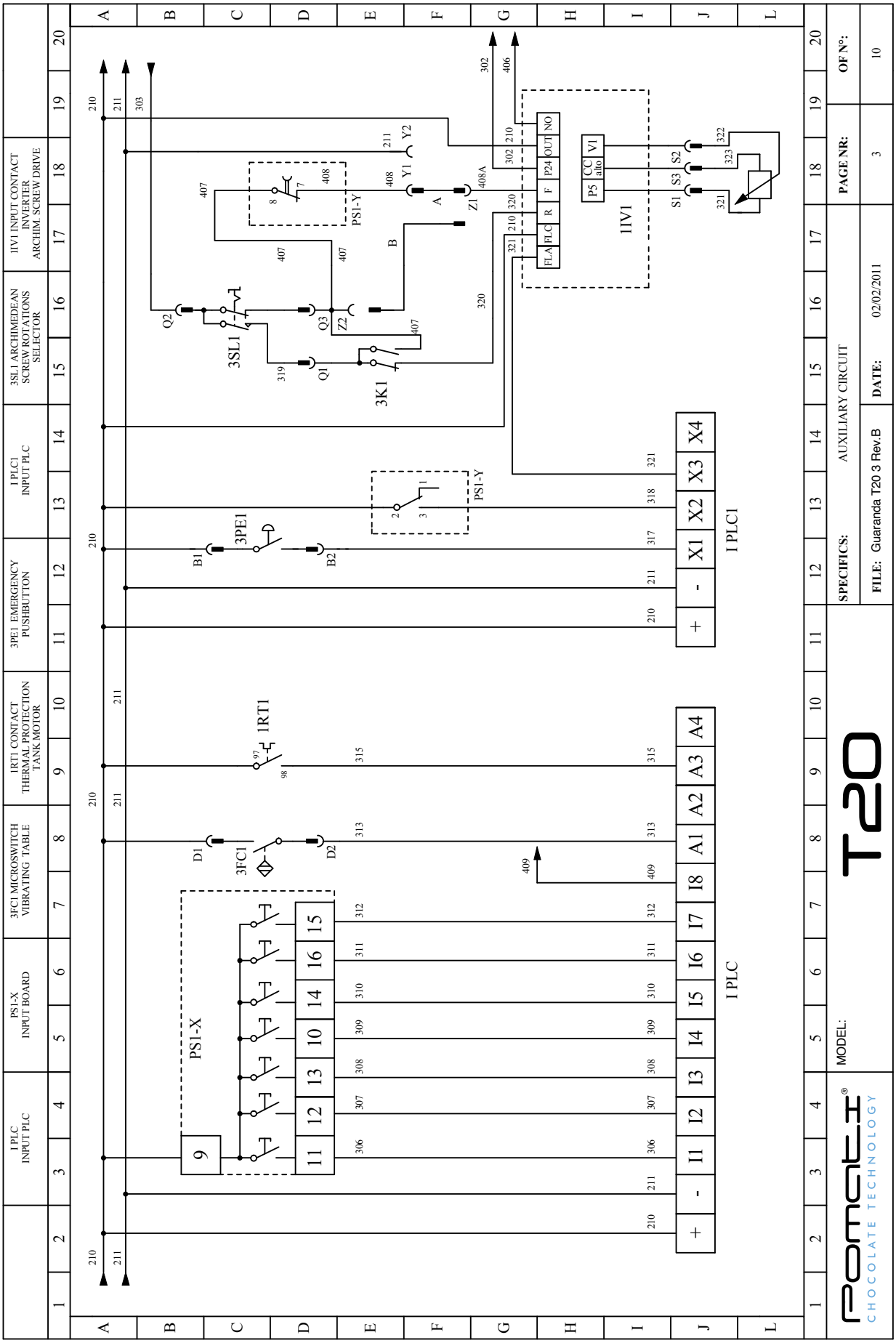
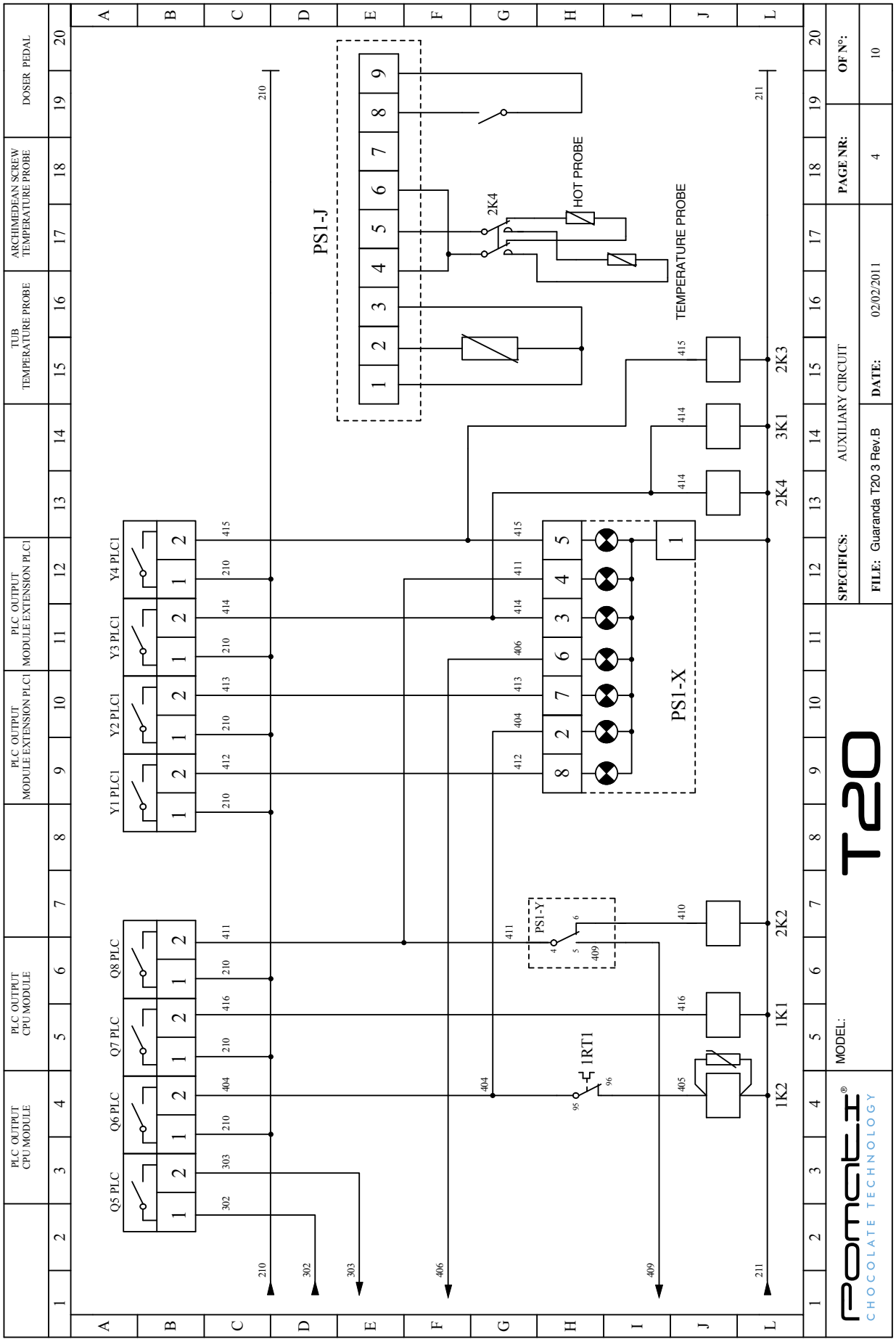


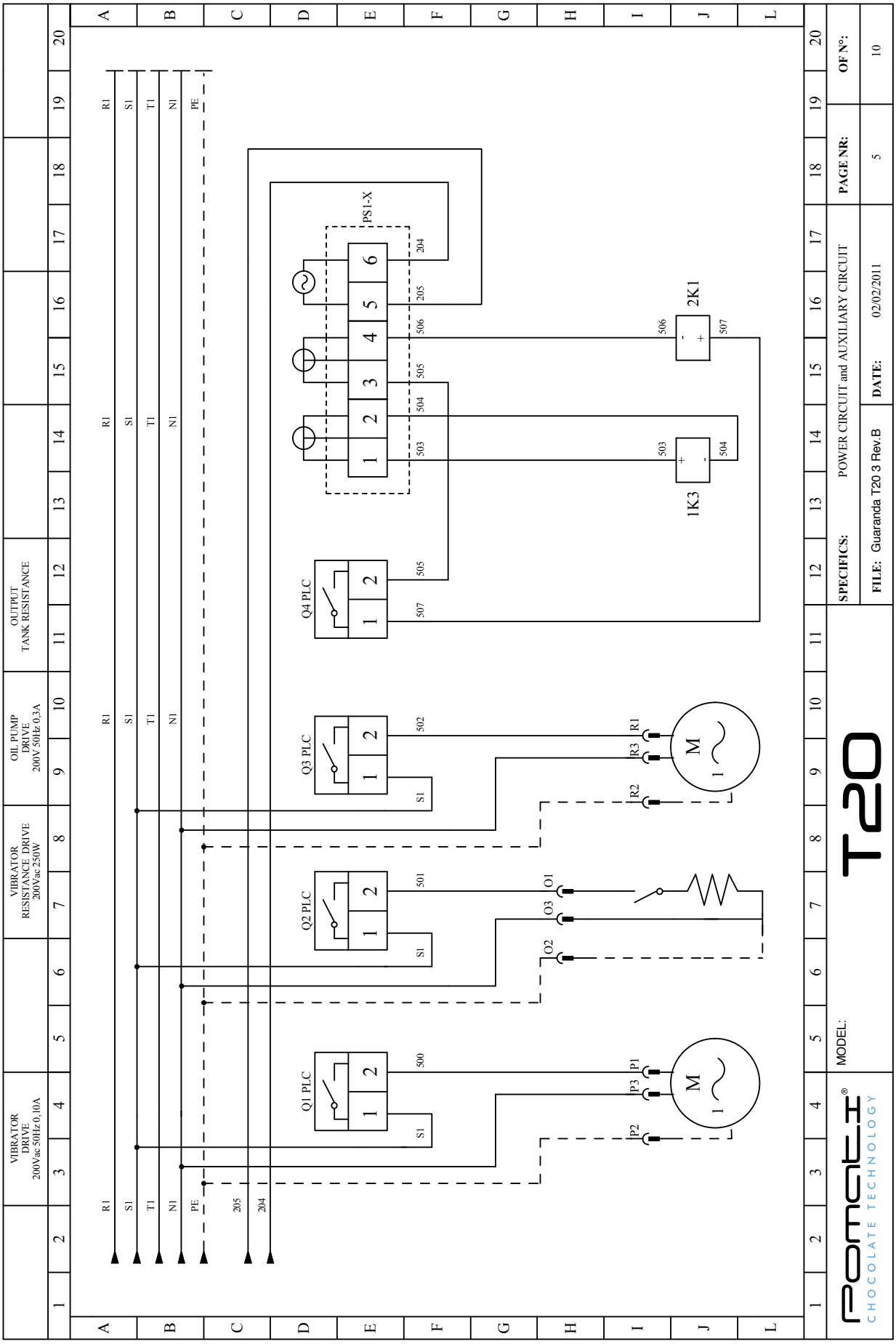
8.1 Wiring diagram

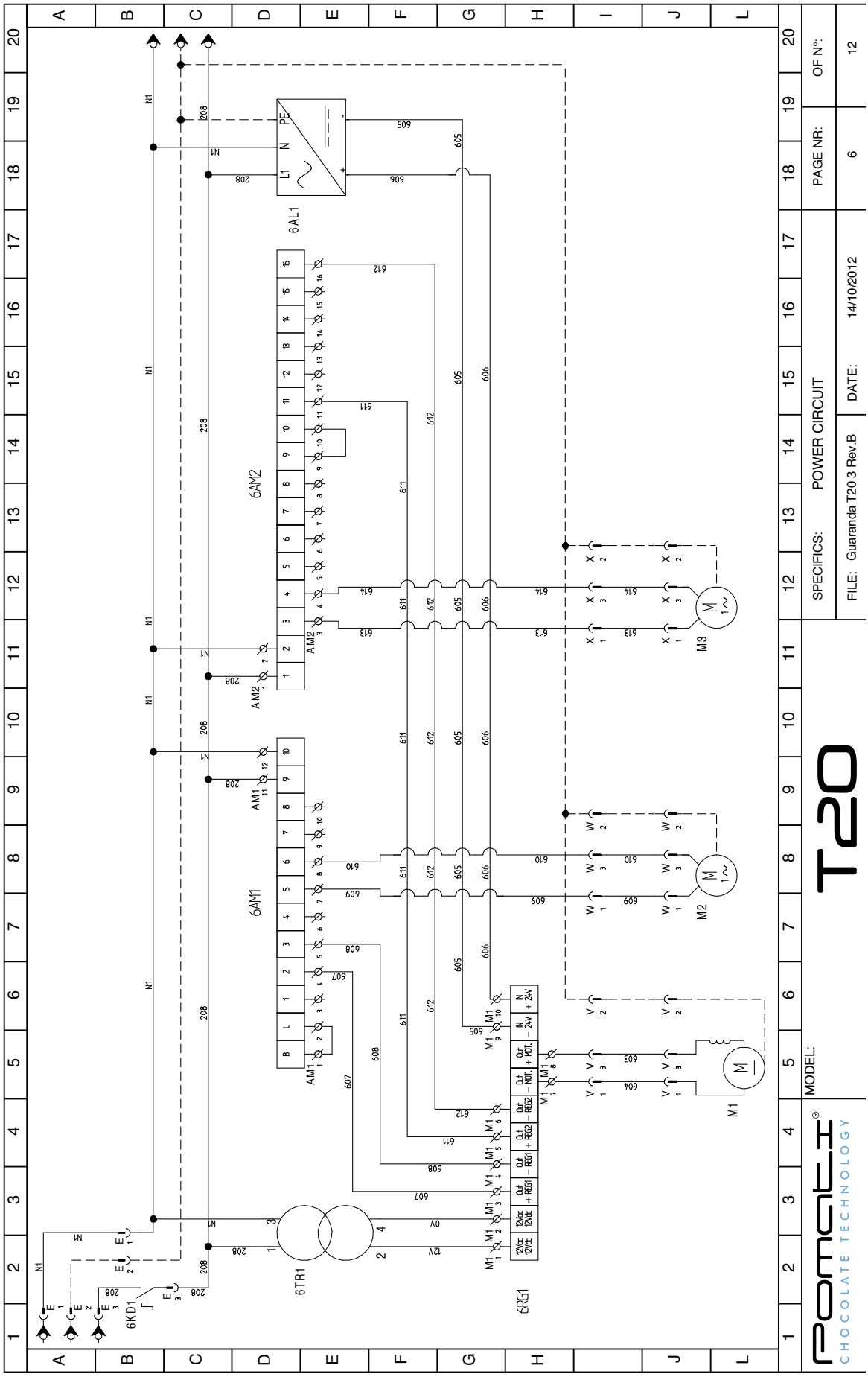


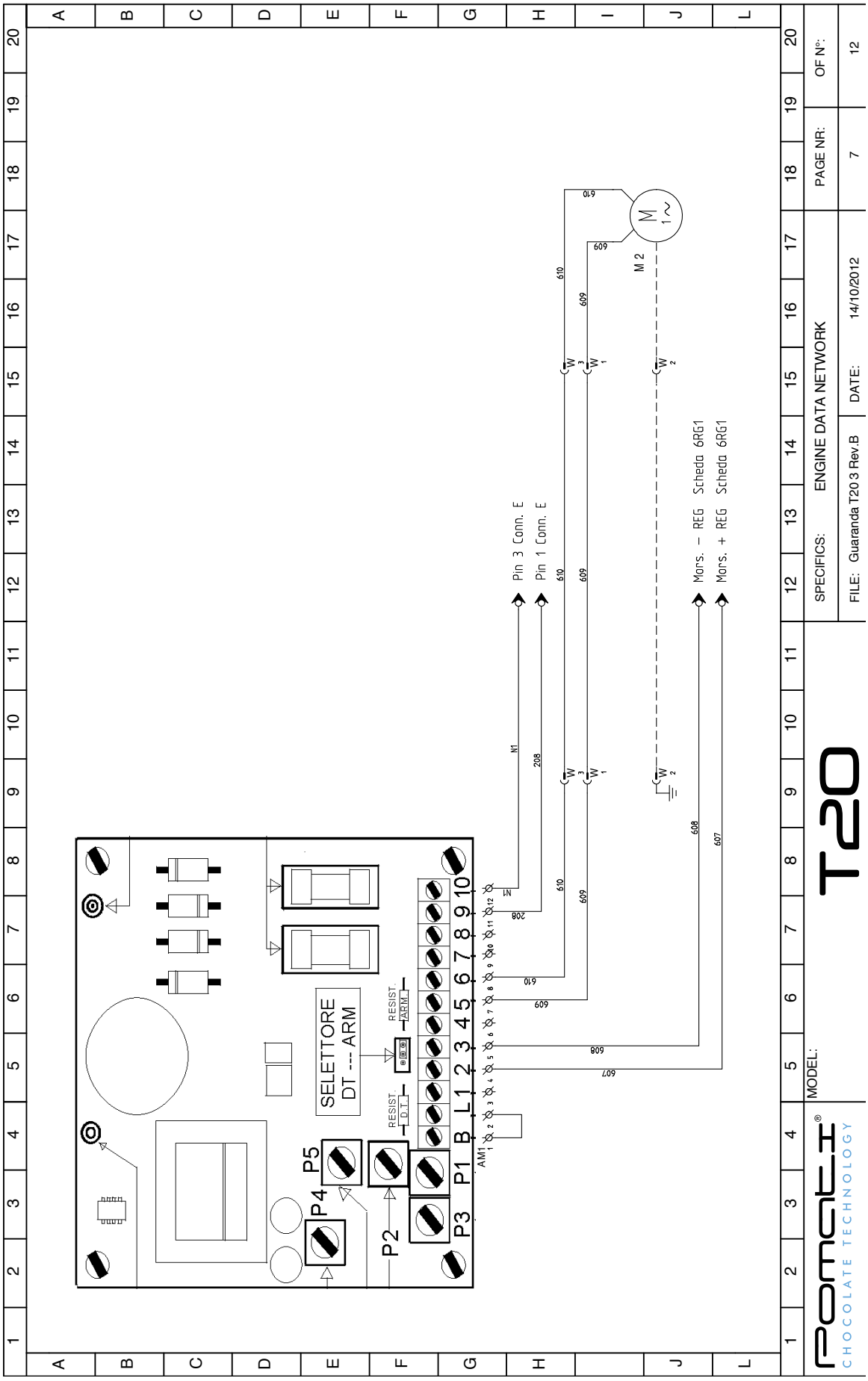


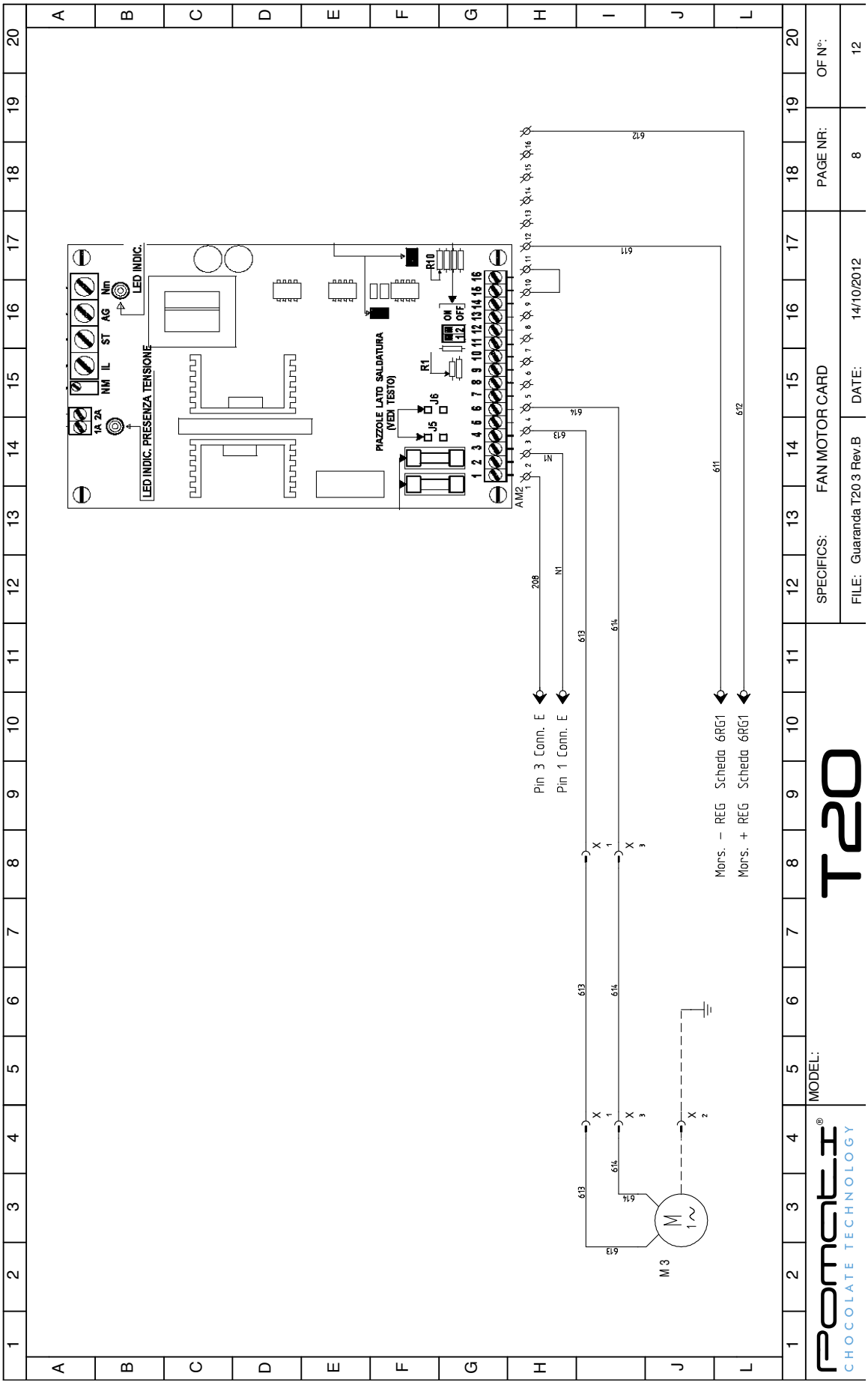


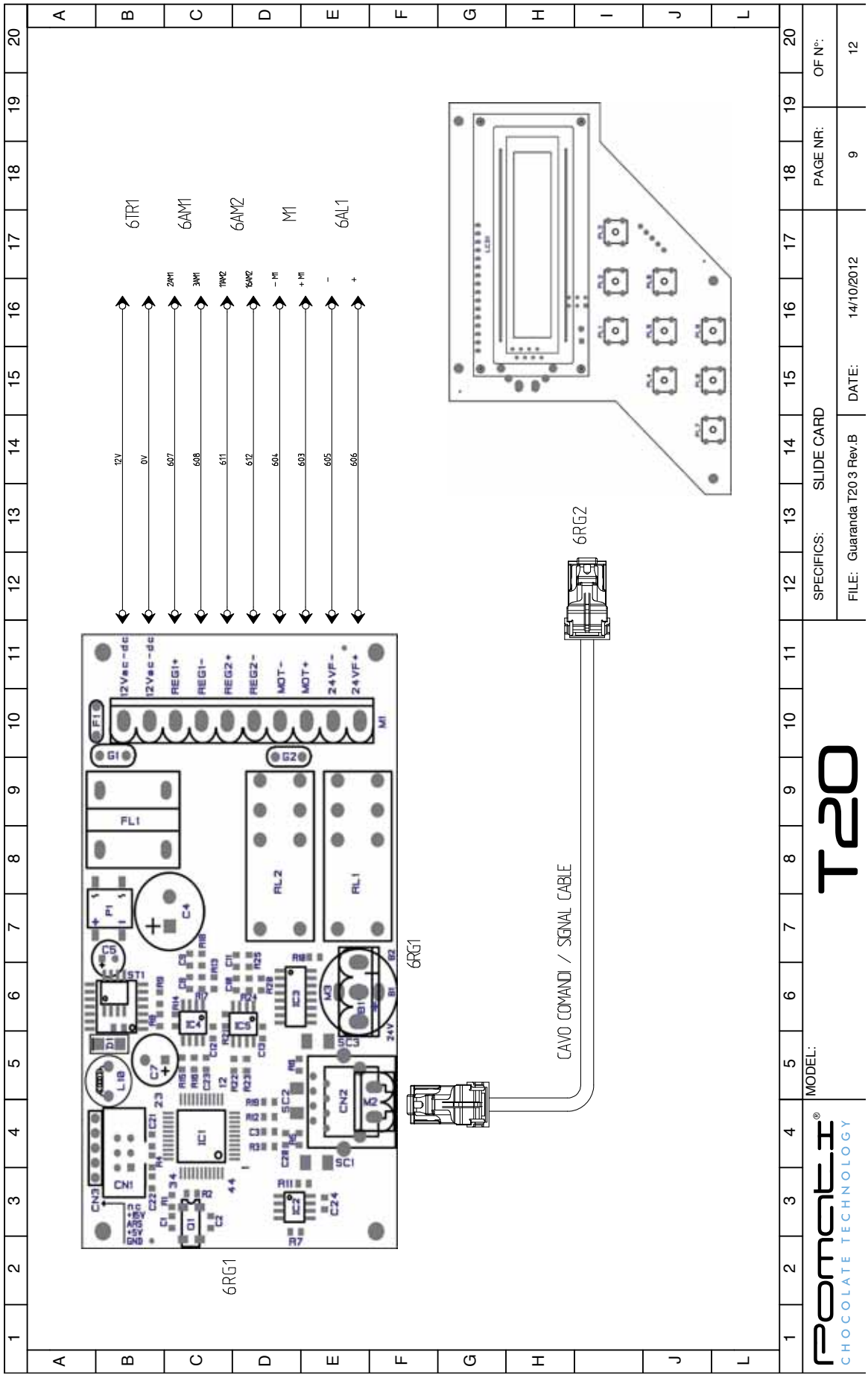


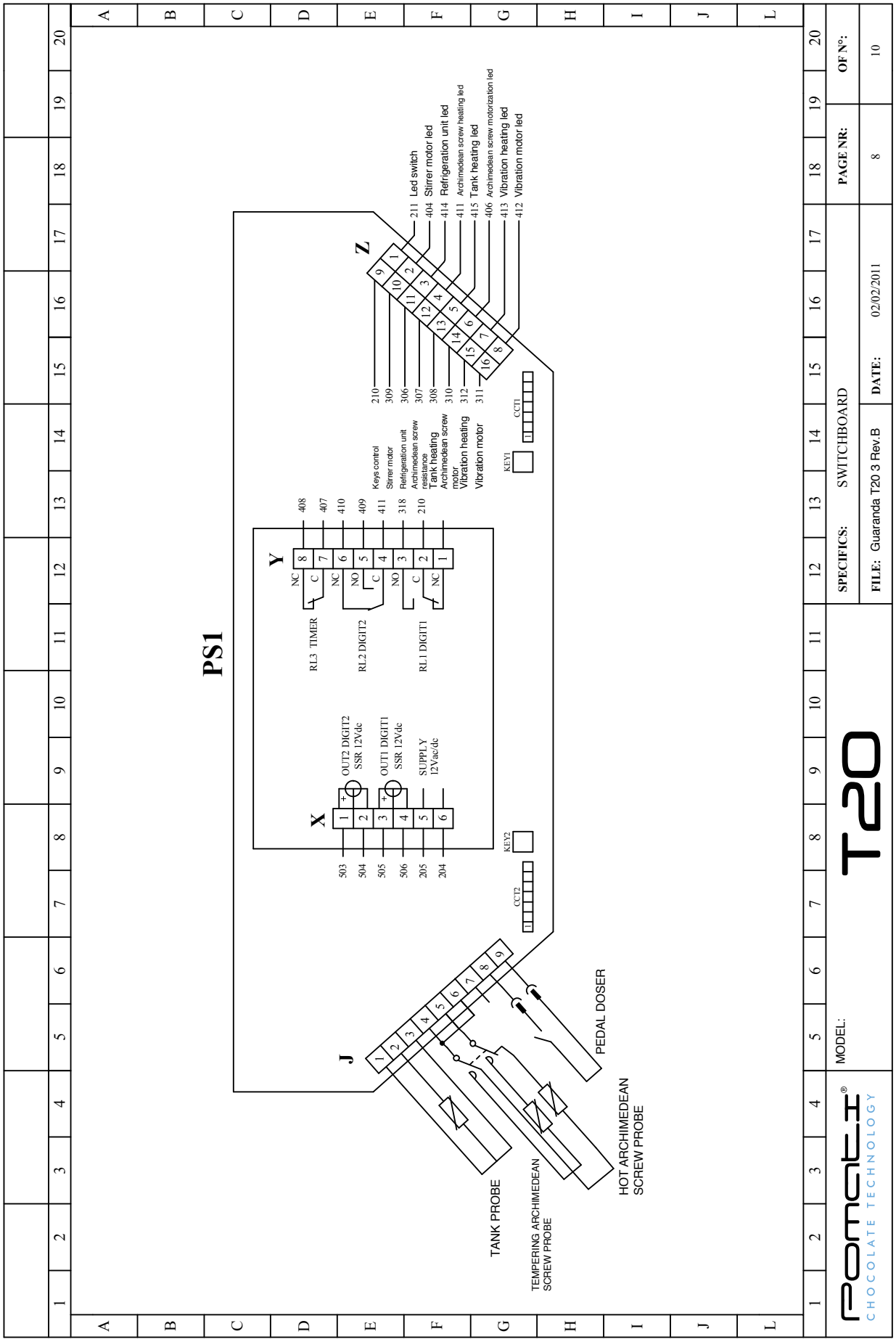


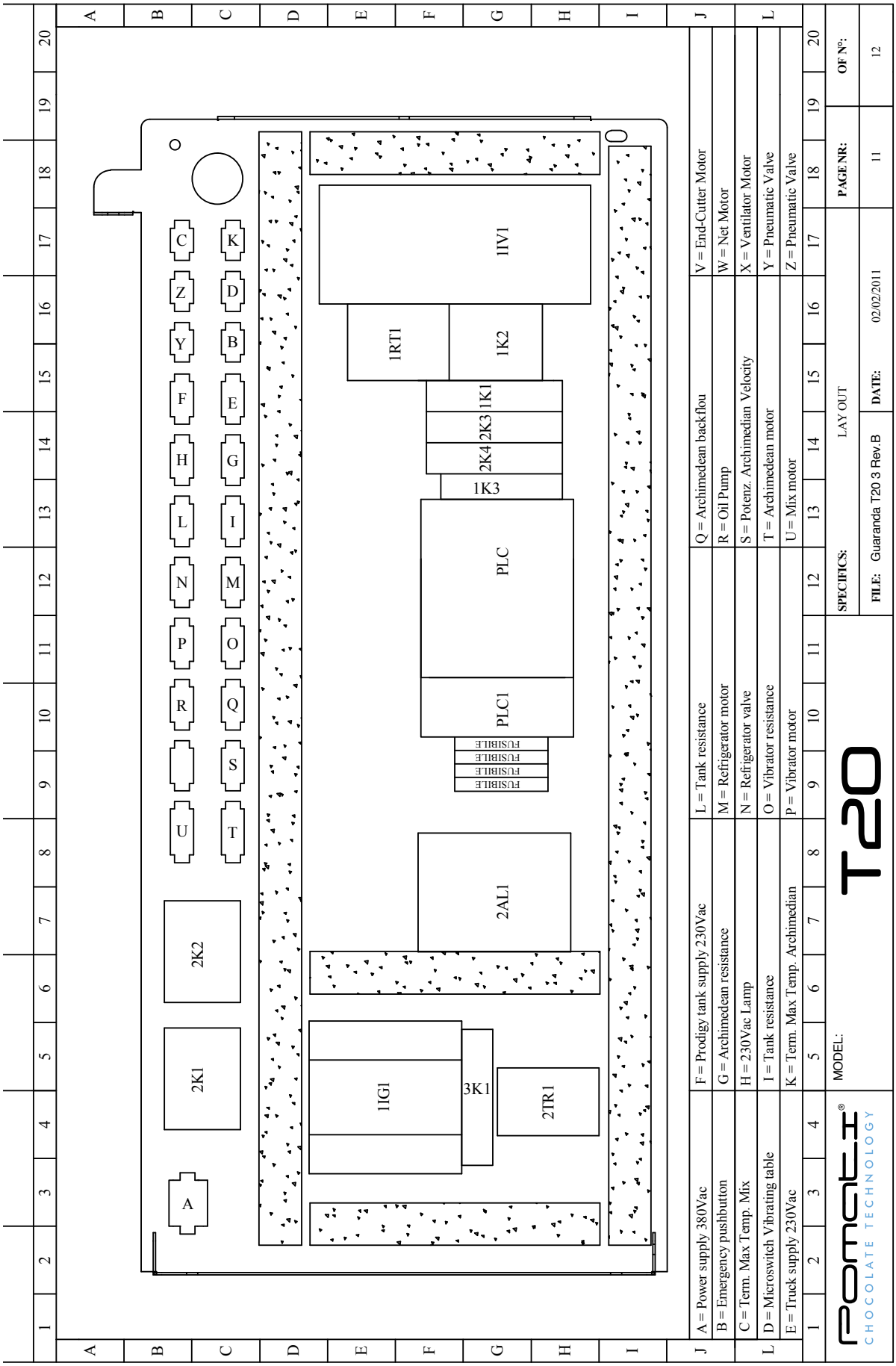


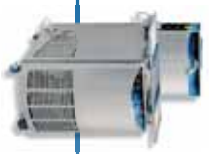












LED STATE		TANK RESISTANCE LED	MIXER MOTOR LED	ARCHIMEDEAN SCREW RESISTANCE LED	ARCHIMEDEAN SCREW LED	VIBRATING RESISTANCE LED	VIBRATING MOTOR LED	REFRIGERATING COMPRESSOR LED
OFF	●	SWITCH OFF	SWITCH OFF	SWITCH OFF	SWITCH OFF	SWITCH OFF	SWITCH OFF	SWITCH OFF
ON	☼	SWITCH ON	SWITCH ON	SWITCH ON	SWITCH ON	SWITCH ON	SWITCH ON	SWITCH ON
FLASHING	☼		FAULT TERMAL RELAY 1RT1		FAULT TERMAL RELAY 1RT2 (note 1)		VIBRATING MICROSWITCH NOT PUSHED	
FLASHING	☼					EMERGENCY PUSHBUTTON PUSHED (note 2)		

note 1: THIS ALARM IS NOT SETTED IN MODEL OCUMARE T35

note 2: WITH EMERGENCY PUSHBUTTON PUSHED THOSE TWO LEDS FLASHING

POMATI® CHOCOLATE TECHNOLOGY	MODEL: T20	SPECIFICS: STATO LED OFF - ON - FAULT	PAGE NR: 12 / OF N°: 12
		FILE: Guaranda T20 3 Rev.B — DATE: 02/02/2011	

Note

Pomati®
CHOCOLATE TECHNOLOGY

AFFRANCARE

Pomati Group S.r.l.
via Aldo Moro 14/16
Z.I. Mirandolina - 26845 Codogno (LO)

Pomati®
CHOCOLATE TECHNOLOGY

T20

Warranty Certificate

B WARRANTY

Model: T20

Registration number:

Purchaser

Address

Postal code | Town | Province

Phone | Telefax

Activity ☐ Ice-cream ☐ Horeca ☐ Pastry making ☐ Other

Date of purchase ☐☐ ☐☐ ☐☐ 20 ☐☐

Name, address and stamp of the retailer

Data have been entered in our lists with a view to sending information and promotional material.
At any time, in line with art.13 of the law 675/96, you will be able to access your data, request modification or erasure thereof, or oppose their use by writing to:
Pomati Group S.r.l.
Via Aldo Moro 14/16 - Z.I. Mirandolina - 26845 Codogno (LO)

TO BE SENT ENTIRELY FILLED IN, WITHIN 10 DAYS FROM THE DATE OF PURCHASE.

A WARRANTY
TO BE SHOWN TO THE TECHNICIAN

Model: T20

Registration number:

Purchaser

Address

Postal code | Town | Province

Date of purchase ☐☐ ☐☐ ☐☐ 20 ☐☐

Warranty clauses:

1. The machine warranty covers a 24-month period since the date of purchase.
2. The purchase date is the one indicated on the receipt for item purchased or invoice issued upon delivery of the machine by the retailer.
3. Any warranty becomes null and void if the B part is not entirely filled in and if sent later than 10 days after the date of purchase (postmark date).
4. By warranty we mean replacement or repair free of charge of components found to be defective since manufacturing.
5. Replacement of components, if made by the retailer, will be recognized free of charge once replaced components have been returned to our headquarters to be examined and declared as defective. Labor expenses are not included in the warranty.
6. All transport expenses will be charged on the purchaser.
7. The warranty does not cover parts subjected to wear, damage caused by negligence, improper use and installation and, in any case, issues not resulting from ordinary operation of the machine.
8. The warranty becomes null and void if the machine is tampered with or repaired by unauthorized personnel.
9. The warranty does not cover replacement of the machine and extension of the warranty following intervention for failure issues.
10. Nobody is entitled to modify the warranty conditions, nor to issue other warranties, in written or oral form, without the written authorization of Pomati Group S.r.l.
11. The warranty does not cover compensation for damage, either direct or indirect, of any nature, to persons or objects, resulting from use or suspension of use of the machine.

Date of production ☐☐/☐☐/☐☐

Registration number

ED. 02/2013 - S. 01