

Pomoni®
CHOCOLATE TECHNOLOGY

Company Profile

Company

On both the Italian and international market since 1967, **Pomati Group srl** offers machines and accessories for chocolate processing.

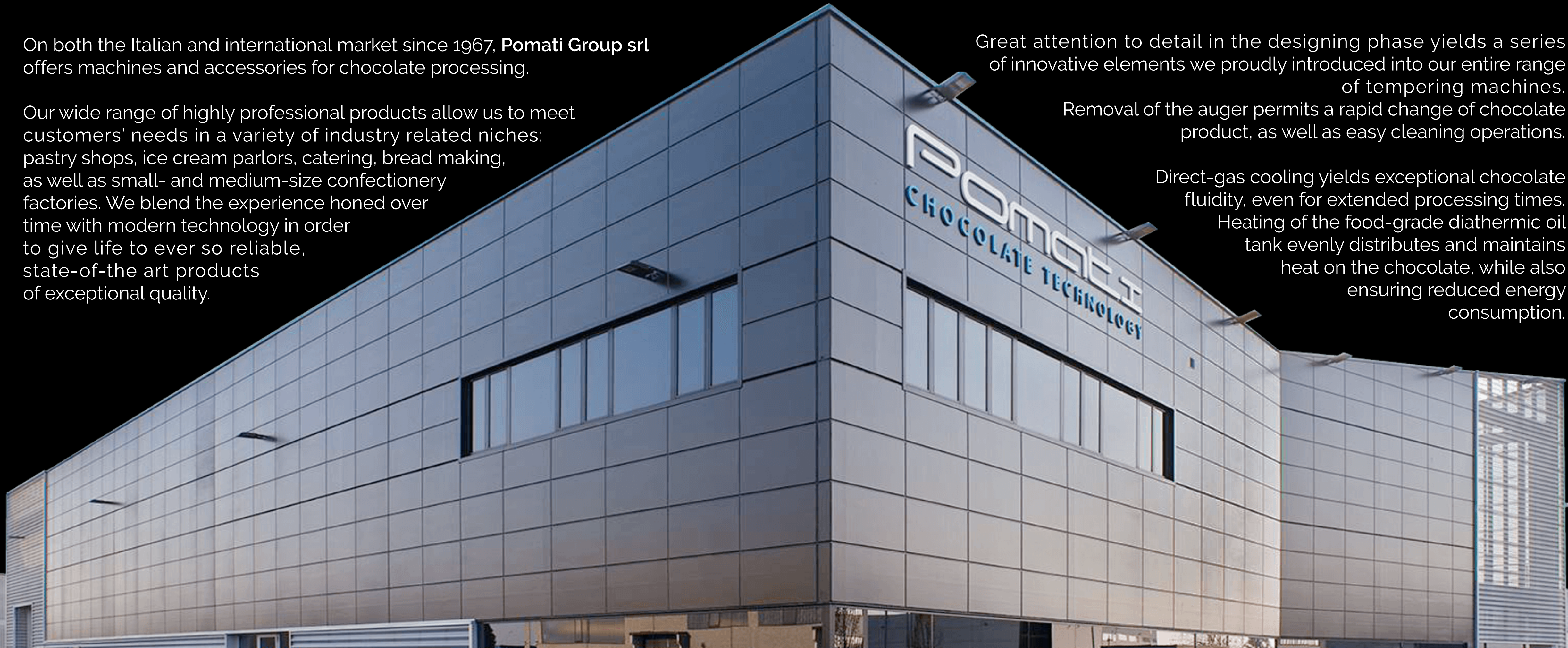
Our wide range of highly professional products allow us to meet customers' needs in a variety of industry related niches: pastry shops, ice cream parlors, catering, bread making, as well as small- and medium-size confectionery factories. We blend the experience honed over time with modern technology in order to give life to ever so reliable, state-of-the art products of exceptional quality.

Great attention to detail in the designing phase yields a series of innovative elements we proudly introduced into our entire range of tempering machines.

Removal of the auger permits a rapid change of chocolate product, as well as easy cleaning operations.

Direct-gas cooling yields exceptional chocolate fluidity, even for extended processing times.

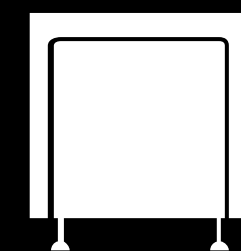
Heating of the food-grade diathermic oil tank evenly distributes and maintains heat on the chocolate, while also ensuring reduced energy consumption.



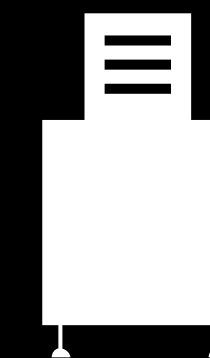
Planning

Chocolate line

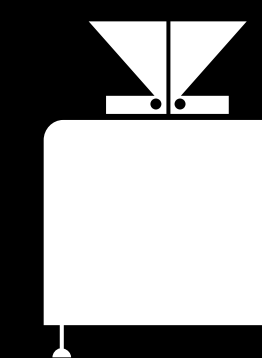
Pomati Group designs and builds customized production lines. Our products are the result of our constant attention to the newest materials and most innovative technologies to be leveraged for chocolate processing small chocolates production, in small- and medium-size factories. Our close interaction with our clients allows us to meet highly diversified demands for customized products.



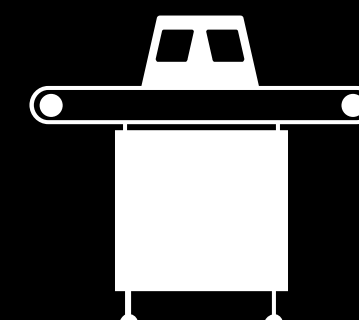
Tank



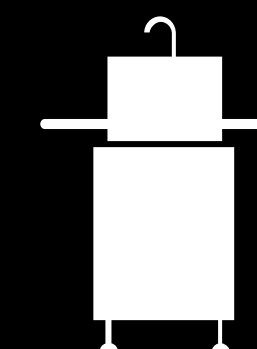
Charger molds
OSD



OSD



Vibrating Table
for OSD molds



Tempering
machine



Tunnel



Products

One Shot Depositor

Pomati's real revolution consists in the use of **One Shot** technology, which allows to produce up to 140 kg. of chocolates per hour. Our machines allow to produce pralines, truffles, filled chocolates, chocolate bars and any other seasonal products that cannot be hand-made.

- **Technology:** thanks to its close collaboration with master chocolatiers and internationally renowned pastry chefs, **Pomati** was able to marry tradition with quality and technological progress, by relying upon a qualified staff capable of meeting any challenge and fulfilling any objective.
- **Design:** **Pomati's Italian design** is the product of a long experience in this sector and an accurate understanding of its clients' needs. **Pomati** machines are designed to perfectly blend into pastry shops, ice cream parlors and chocolate shops.

Line OSD, For more information click here

One Shot



MEDAGLIA D'ORO
PER IL PROGRESSO TECNOLOGICO
APPLICATO ALLA PRODUZIONE DI CIOCCOLATINI.

Gold medal for progress
applied to the production of chocolates.



Pomati Open

Pomati®



The whole is greater than the sum of its parts.
Artists and artisans.

When Industrial Design dialogues with Art and Craft,
the Reality of all can only progress.

Come and visit us at **Our Laboratory** 



The Teacher Riccardo Magni

Pastry Chef, active in the field for more than two decades.
He began working alongside his father Paolo, alternating hands-on activities with acquisition of theoretical knowledge, attending courses at the Ecole Lenotre and Bellouet Conseil in France, and Lucerne's Richemont in Switzerland.

He honed substantial experience both at home and abroad, at the service of renowned hospitality institutions like the Grand Hotel Villa Serbelloni in Bellagio, Italy (5 stars deluxe); the Albereta Restaurant, under the tutelage of multi-awarded Italian Chef Gualtiero Marchesi; and, historical pastry shops, like Cova in Milan and "Balzer 1850" in Bergamo, just to cite a few.





The Teacher Fabrizio Fiorani

Born in 1986 in Rome, Fabrizio Fiorani worked in the kitchens of some of the best restaurants in Italy, such as The Cesar* in the historic Hotel La Posta Vecchia in Palo Laziale, Il Pellicano** in Porto Ercole, Enoteca Pinchiorri*** in Florence, and La Pergola*** in the capital. His strong desire to make international experiences has led him to attend the opening of Heinz Beck's restaurant in Tokyo and, from October 2015, he is the pastry chef at the BVLGARI Il Ristorante Luca Fantin in Tokyo.

He takes care of the creative side of all the new products of BVLGARI Il Cioccolato in Japan; his desserts are also served at The Bar in the BVLGARI Ginza Tower, Il Caffè in Osaka and Il Ristorante Luca Fantin in the BVLGARI Resort in Bali. Fabrizio Fiorani is a member of the Accademia Maestri Pasticceri Italiani and of the Collettivo di Cucina Dolce Italiana.

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The Teacher Mattia Ferrari

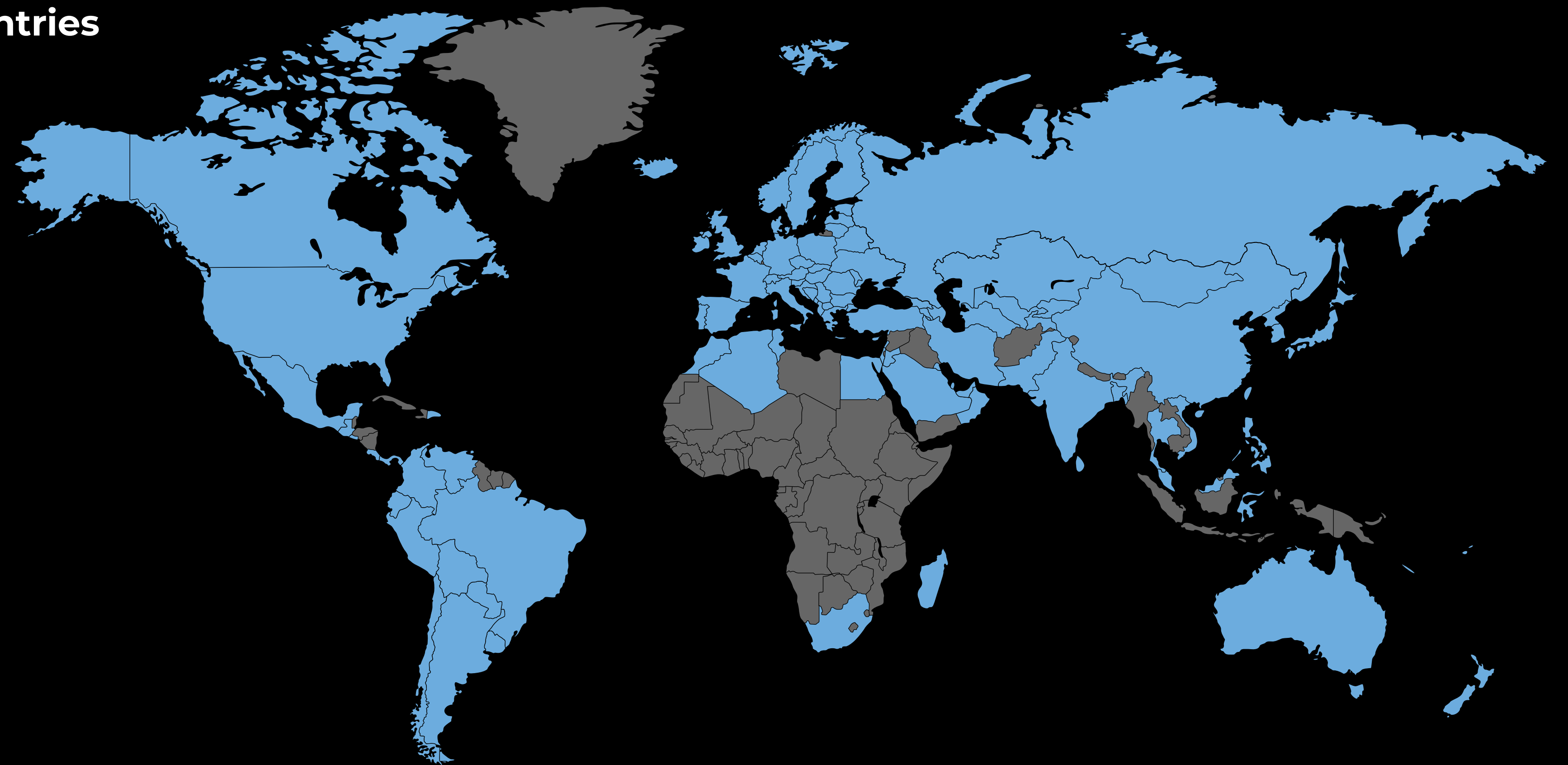
Mattia Ferrari graduated in design at the Milan Polytechnic and over the years specialized in chocolate production, including through the Accademia Maestri Cioccolatieri Italiani (Italian Master Chocolatiers Academy) in Belluno, where he perfected the theory and techniques behind the manufacture of all chocolate products. Subsequently, as a junior Pastry Chef working in contact with star teachers, he learned further skills and acquired passion and creativity in the field of Professional Confectionery at the Congusto Gourmet Institute in Milan.

He has worked as an executive pastry chef at a renowned Resort in Menorca, then in the pastry and chocolate making facility of a well-known company, where his duties included the preparation of cakes and the design and autonomous setting up of a chocolate production line.

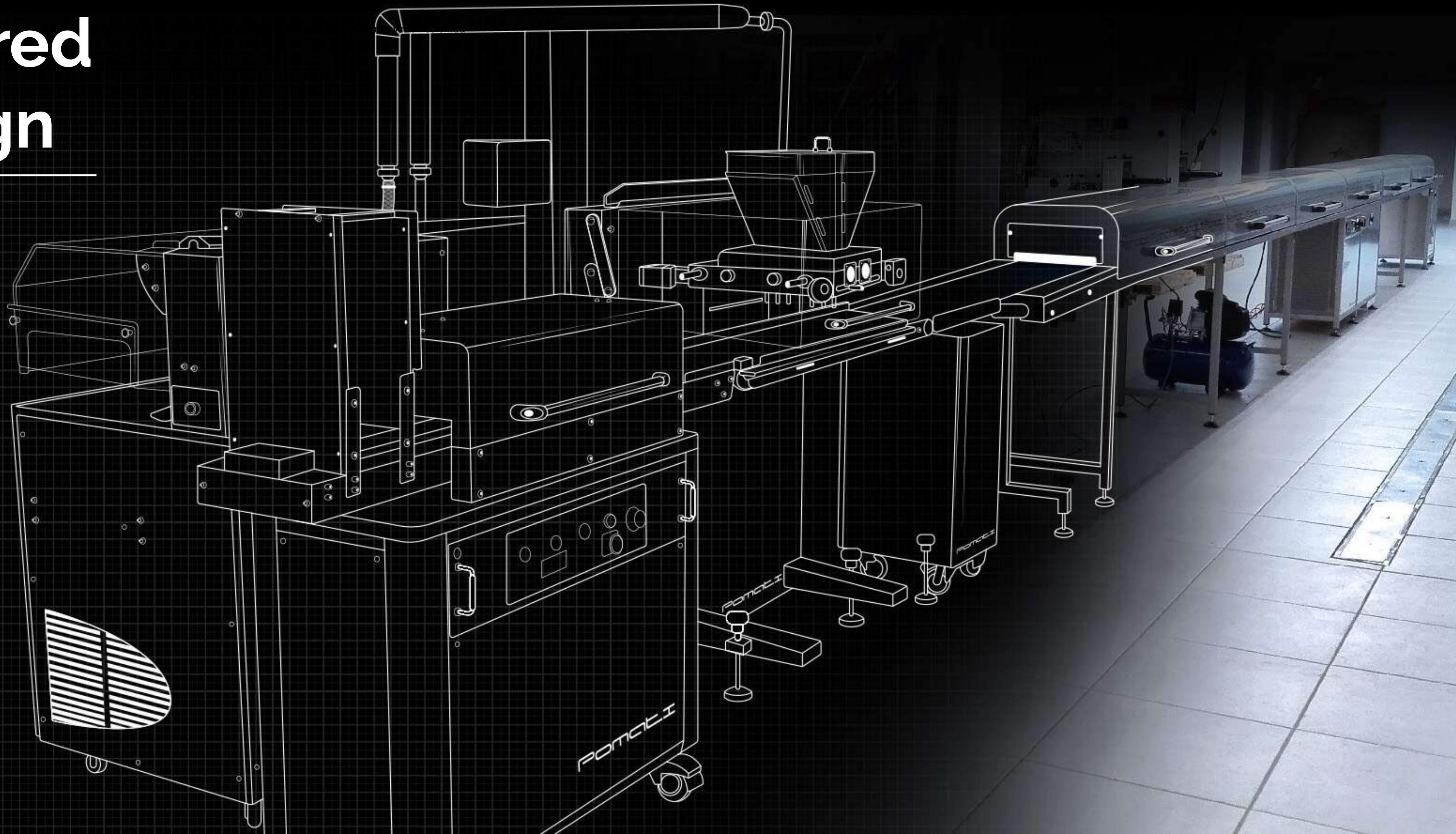


Export oriented Company

Present in more than 100 countries



Tailored Design



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CHOCOLATE TECHNOLOGY

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