



3.6 lt chocolate melter h885_33

Compact single-tank chocolate melter with manual thermostat. Dimensions: 24 x 40 x H 13.5 cm.

The **H885_33 3.6-liter analog chocolate melter** is an essential ally for confectionery laboratories and **horeca** facilities wishing to manage the chocolate melting process with precision and simplicity. Compact, functional, and designed for countertop use, this model is perfect for **pastry shops, restaurants, and hotels** that work with small quantities but require **maximum reliability**.

The structure is made of **heat-resistant plastic**, ideal for hot and humid environments, while the 3.6-liter **stainless steel tank** is completely **removable**, facilitating cleaning and product management. The **lid**, also in plastic, allows for maintaining a constant temperature inside the container.

Operation is **analog**, with an integrated **manual thermostat** that allows for regulating the temperature in a simple and intuitive way, ensuring optimal maintenance of the chocolate mass ready for processing.

Compact in size (24 x 40 x h13.5 cm), the H885_33 melter is ideal for small spaces, without sacrificing melting quality. Precise, solid, and easy to use, it represents a **professional and economical solution** for artisanal businesses seeking efficiency and reliability.

Choose simplicity and precision with the **H885_33 melter**. Order now for your laboratory or request a personalized quote for multiple supplies.

Technical features:

- **Tank capacity:** 3.6 liters
- **Tank dimensions:** 18 x 32.5 x H 10 cm
- **Total dimensions:** 24 x 40 x H 13.5 cm
- **External structure:** Heat-resistant plastic
- **Tank and lid:** In stainless steel (removable tank), plastic lid
- **Temperature control:** Analog manual thermostat
- **Operation:** Dry
- **Power supply:** 230V – 0.22A – 50/60Hz

User benefits:

- **Regulation:** simple and intuitive manual.
- **Tank:** removable for fast and hygienic cleaning.
- **Footprint:** reduced, ideal for small workbenches.
- **Design:** robust and heat-resistant.
- **Excellent:** value for money for artisanal laboratories.

FAQ:

1. **Is the product ready for use?**
Yes, just connect it to the power outlet and set the desired temperature using the thermostat.
2. **Is the temperature control automatic?**
No, the model is analog with manual adjustment via thermostat.

3. **Can the tank be removed for cleaning?**

Yes, it is made of stainless steel and is completely removable.

4. **Can it be used with any type of chocolate?**

Yes, it is suitable for dark, milk, and white chocolate, but requires manual temperature setting.

5. **Does the product comply with European regulations?**

Yes, it complies with CE regulations for electrical safety and food use.

Short buying guide:

For professional businesses working with small quantities of chocolate or needing a device that is **simple to use and easy to manage**, the **analog melter** is the ideal choice.

The H885_33 model is perfect for those who want to **manually control the temperature** and have maximum **operational simplicity**, without sacrificing the quality of the result.

With a **removable stainless steel tank**, cleaning is quick, while the **compact format** makes it ideal even for laboratories with limited space.

It is an excellent solution for **artisans, chefs, or restaurateurs** who want to maintain the chocolate temperature in a stable and efficient way, without the aid of advanced electronics.

Analog chocolate melter, 3.6-liter single-tank melter, countertop chocolate melting machine, manual thermostat chocolate melter, stainless steel chocolate tank, pastry horeca equipment, small laboratory chocolate melter.

**Image purely indicative.*

INFORMATION

- **Capacity 3,6 l**

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