



6-liter analog chocolate melter h885_34

Dry chocolate melter with 6 L stainless steel tank and manual thermostat. Dimensions: 33 x 40 x H 13.5 cm.

The **6-liter H885_34 analog chocolate melter** is an indispensable tool for pastry chefs, chocolatiers, and **HORECA** professionals looking for a **simple, precise, and compact** device for chocolate melting. Ideal for **artisanal laboratories, restaurants, and hotels**, this model combines practicality and functionality, ensuring professional results even without the use of digital controls.

The structure is made of **heat-resistant plastic** with a **champagne-colored** finish, resistant to heat and the wear typical of intensive work environments. The operational heart is a **6-liter stainless steel tank**, completely **removable**, allowing for easy cleaning and hygienic management of raw materials. The **plastic lid** helps maintain a constant internal temperature during use.

The **analog dry melter** works with a **manual thermostat**, which allows the operator to easily set and maintain the **optimal temperature for chocolate**, adapting perfectly to different processing needs.

With its compact dimensions (33 x 40 x h13.5 cm), the H885_34 model is perfect for installation on **workbenches** in limited spaces, without compromising melting capacity. It is the ideal solution for those who desire **reliability, versatility, and ease of use** in a single product.

Maximize your productivity without complications. Order the **H885_34 melter** now or request a quote for multiple orders.

Technical characteristics:

- **Tank capacity:** 6 liters
- **Tank dimensions:** 26.5 x 32 x H 10 cm
- **Total dimensions:** 33 x 40 x H 13.5 cm
- **Color:** Champagne
- **External structure:** Heat-resistant plastic
- **Tank and lid:** Removable stainless steel tank, plastic lid
- **Operating type:** Dry
- **Temperature control:** Manual analog thermostat
- **Power supply:** 230V – 0.43A – 50/60Hz

User benefits:

- **Control:** simple and precise manual control for every type of chocolate.
- **Tank:** removable stainless steel for quick and hygienic cleaning.
- **Design:** compact, suitable for small laboratories and limited spaces.
- **Construction:** resistant to heat and continuous professional use.
- **Excellent:** quality/price ratio for artisanal production.

FAQ:

1. **Is the product ready for use?**
Yes, simply connect it to the power grid and set the temperature with the thermostat.
2. **Is it compatible with dark, milk, and white chocolate?**
Yes, the melter is suitable for all types of chocolate with manual temperature adjustment.

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

Yes, the tank is completely removable and washable.

4. **Is water required for operation?**

No, it is a dry melter, it does not require the use of water.

5. **What are its dimensions?**

Its dimensions are 33 x 40 x H 13.5 cm.

Mini buying guide:

An **analog melter** like the H885_34 model represents the perfect choice for those looking for an **essential yet effective** solution for chocolate processing.

The **6-liter capacity** is ideal for laboratories with medium production, while the **manual thermostat** allows for direct temperature control without digital complications.

The presence of the **removable stainless steel tank** ensures ease of cleaning and hygiene, indispensable elements in professional environments.

Furthermore, the **compact dimensions** allow it to fit on any workbench, optimizing space.

It is the ideal choice for **pastry chefs, artisans, and chefs** looking for a functional, durable product with an excellent quality-price ratio.

Analog chocolate melter 6 liters, chocolate melter with manual thermostat, professional benchtop melter, dry stainless steel chocolate melter, compact HORECA melter, analog pastry melter, 6L chocolate melting machine.

**Image for illustrative purposes only.*

INFORMATION

- **Capacity 6 l**

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