



6 lt chocolate melter h885_30

Chocolate melter with digital control, removable 6 L stainless steel basin. Dimensions: 33 x 40 x H 13.5 cm.

The **H885_30 6-liter digital chocolate melter** is designed to meet the needs of professionals in the **ho.re.ca, pastry, and chocolate sectors**, where temperature control and process reliability are essential to guarantee the quality of the finished product.

Made with a **heat-resistant plastic structure** and a **removable stainless steel basin**, this melter ensures durability, hygiene, and ease of cleaning. The heart of the system is an **advanced electronic board** that manages the **internal heating element** and **temperature detection** via an **external thermal probe**, ensuring a **constant and homogeneous temperature**.

The **digital control panel** with a **graphic display** provides visual instructions and acoustic signals that guide the operator during all stages of the **tempering** process, making the device simple to use even for non-specialized personnel. The user can choose between **3 automatic programs** based on the type of chocolate (white, milk, dark) or opt for **manual** mode, freely adjusting the working parameters.

Thanks to its **6-liter capacity** and **compact dimensions** (33 x 40 x h13.5 cm), the H885_30 model is ideal for medium-large productions, without sacrificing practicality and the optimization of space on the workbench. The internal basin measures 26.5 x 32 x h10 cm and is perfect for ensuring a continuous workflow, reducing operational interruptions.

Reliable, precise, and easy to use, this digital melter represents a **complete professional solution** for obtaining perfectly melted and tempered chocolate, ready for every type of processing.

Make your laboratory more efficient with the **H885_30 melter**. Order now or contact us for a customized quote on large supplies.

Technical characteristics:

- **Basin capacity:** 6 liters
- **Basin dimensions:** 26.5 x 32 x H 10 cm
- **Total dimensions:** 33 x 40 x H 13.5 cm
- **Structure material:** Heat-resistant plastic
- **Basin and lid:** In stainless steel, removable
- **Temperature control:** With external thermal probe
- **Electronic management:** Integrated board for heating element and temperature control
- **Usage modes:** 3 preset programs + manual mode
- **Display:** Graphic with visual suggestions for tempering
- **Signals:** Acoustic and visual during the operating cycle
- **Voltage:** 230
- **Amperage:** 0.43
- **Frequency:** 50/60

User benefits:

- **Melting:** homogeneous and constant chocolate melting.
- **Control:** simple and intuitive digital control.
- **Basin:** in stainless steel, easily removable and washable.
- **3 programs:** specific for white, milk, and dark chocolate.
- **Design:** compact, ideal for professional workspaces.

FAQ:

1. **Is the melter ready for use or does it need to be assembled?**
The product is delivered already assembled, just connect it to the power supply.
2. **Is it possible to wash the basin in the dishwasher?**
Yes, the basin is in stainless steel, removable and dishwasher safe.
3. **Which types of chocolate does it support?**
The device is optimized for dark, milk, and white chocolate, with dedicated programs.
4. **Can the temperature be adjusted manually?**
Yes, the display allows manual temperature setting in addition to the automatic programs.
5. **What are its dimensions?**
Its dimensions are 24 x 40 x H 13.5 cm.

Mini buying guide:

If you work in the catering or confectionery sector, choosing a **professional melter** suited to your needs is essential.

The first element to evaluate is the **basin capacity**, which must be proportional to the amount of chocolate you use daily: this **6-liter** model is perfect for laboratories with a medium-high production volume.

Check for the **presence of automatic programs**, especially if you deal with different types of chocolate: a machine that adapts temperatures according to the type will save you time and minimize errors.

The **external temperature probe** is another key aspect, since it guarantees more precise control compared to internal thermostats.

Choose materials such as **stainless steel** for the basin and a heat-resistant machine body for durability and safety.

Finally, consider also the **dimensions of the device**: a compact model like the H885_30 allows you to optimize space without sacrificing production capacity.

Professional chocolate melter, 6-liter digital melter, hotel chocolate tempering, stainless steel melter, horeca chocolate melting machine, professional pastry equipment, melter with graphic display.

**Images for illustrative purposes only.*

INFORMATION

- **Capacity 6 l**



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