



Analog dry chocolate melter h885_36

Dry chocolate melter with stainless steel tank and manual thermostat. Capacity: 13.7 lt. Dimensions: 39.5 x 62 x H 13.5 cm.

The **H885_36 13.7-liter analog chocolate melter** is the ideal tool for **hotels, pastry laboratories, artisanal chocolate shops, and professional catering** requiring high capacities combined with simple and effective operation. Designed for those who want **manual temperature control** and maximum reliability, this model stands out for its **capacity, precision, and ease of use**.

The structure is made of **heat-resistant plastic**, designed to withstand the wear and heat typical of professional environments, while the **13.7-liter stainless steel tank** is completely **removable**, ensuring **maximum hygiene and easy cleaning**. The **plastic lid** helps maintain a constant chocolate temperature, preventing heat loss.

The device operates **dry** and uses a **manual thermostat** that allows you to easily set and maintain the **optimal temperature for every type of chocolate** (dark, milk, white), ensuring even melting without burning.

Thanks to its **compact dimensions** (39.5 x 62 x h13.5 cm) relative to its large capacity, it is perfect for installation on workbenches, even in organized professional spaces.

It combines **functional design**, reliable performance, and **versatility of use**, making it an indispensable tool for professionals in the confectionery sector.

Take your production to the next level with the **H885_36 melter**. Buy it now or request a quote for multiple orders.

Technical features:

- **Tank capacity:** 13.7 liters
- **Tank dimensions:** 32.5 x 53 x H 10 cm
- **Total dimensions:** 39.5 x 62 x H 13.5 cm
- **External structure:** Heat-resistant plastic
- **Tank and lid:** Removable stainless steel tank, plastic lid
- **Operation:** Dry
- **Temperature control:** Analog manual thermostat
- **Power supply:** 230V – 0.87A – 50/60Hz

User benefits:

- **Large:** ideal capacity for high production volumes.
- **Temperature:** manually adjustable for every type of chocolate.
- **Tank:** removable stainless steel for easy and hygienic cleaning.
- **Design:** compact with large internal capacity.
- **Robust:** resistant to intensive daily use.

FAQ:

1. **Does the device require assembly?**
No, it is already assembled and ready for use. Simply connect it to the power supply.
2. **Is it suitable for every type of chocolate?**
Yes, it can be used with dark, milk, and white chocolate by manually adjusting the temperature.
3. **Does it require water to operate?**
No, it is a dry melter and does not require water.

4. **Is the tank dishwasher safe?**

Yes, the stainless steel tank is completely removable and dishwasher compatible.

5. **What are its dimensions?**

Its dimensions are 39.5 x 62 x H 13.5 cm.

Mini buying guide:

If you manage a **medium-to-high intensity confectionery production**, a **13.7-liter analog dry melter** like the H885_36 is the perfect solution.

Thanks to the **manual thermostat**, you can adjust the temperature in a simple and direct way, adapting it to the type of chocolate you are processing.

The **removable stainless steel tank** guarantees fast and hygienic cleaning, while the **compact structure** allows you to make the most of the space on the workbench.

It is the ideal choice for **pastry shops, restaurants, and professional laboratories** that want to combine **capacity, reliability, and practicality**, without the complexity of digital models.

13.7-liter analog chocolate melter, professional chocolate melting machine, dry melter with stainless steel tank, manual chocolate melting device, horeca pastry equipment, large capacity countertop melter, manual chocolate thermostat.

**Image for illustrative purposes only.*

INFORMATION

- **Capacity** 13,7 l