



Bain-marie chocolate melter h83340

Stainless steel bain-marie chocolate melter with 2 GN 1/3 and digital display, 1500W. Dimensions: W 41 x D 49 x H 17 cm.

The **H83340** bain-marie chocolate melter is designed for **horeca** and laboratory use, ideal for melting and keeping chocolate fluid in a **uniform and gradual** way, perfect for making **toppings, sauces and chocolates**. The **bain-marie** method allows indirect heating that helps reduce the risk of burning the product, maintaining a **constant temperature** during processing.

The temperature is precisely set thanks to the **digital display** and adjustment in increments of **1°C**, with a range from **3°C to 100°C**, so you can set the desired temperature based on the processing. The structure is entirely in **stainless steel**, a choice that helps prevent **corrosion** and facilitates cleaning.

It is equipped with a **water tank** to be filled before use (level between minimum and maximum) and includes **2 GN 1/3 containers** with a depth of **10 cm** and their relative **lids**, useful for managing multiple preparations or different types of chocolate. On the side there are two drains: the **water drain tap** (lower) to quickly empty the tank and the **steam release tap** (upper) to release steam, reducing the presence of hot fumes when removing the containers.

Bring precision and continuity to your preparations: buy the **H83340 melter** or request a quote for multiple supplies for professional kitchens.

Technical characteristics:

- **Type:** bain-marie chocolate melter/fondue
- **Housing material:** stainless steel
- **Working method:** bain-marie with water tank
- **Display:** digital
- **Temperature adjustment:** 1°C increments
- **Minimum temperature:** 3°C
- **Maximum temperature:** 100°C
- **Power:** 1500 W
- **Power supply:** 230V / 50Hz / 1 phase
- **Number of plugs:** 1
- **Number of GN containers:** 2
- **GN format:** 1/3 GN
- **Max GN container height:** 10 cm
- **GN lids:** included (2)
- **Capacity per GN container:** 5 kg of chocolate
- **Water drain tap:** yes
- **Steam vent:** yes
- **Net weight:** 7 kg
- **Dimensions:** W 41 x D 49 x H 17 cm

User benefits:

- **Maintains:** a constant temperature for more stable processing.
- **Melting:** gradual in a bain-marie which reduces the risk of burning the chocolate.
- **Adjustment:** precise 3–100°C with digital display and 1°C steps.
- **Management:** practical with 2 GN 1/3 with lids included.
- **Drains:** dedicated for water and steam for more convenient operations in the kitchen.

FAQ:

1. **What is the settable temperature range?**

From 3°C to 100°C, with adjustment in increments of 1°C.

2. **How many containers does it include and what type are they?**

Includes 2 GN 1/3 containers, 10 cm deep with corresponding lids.

3. **What are the two side taps for?**

The lower one is for draining water; the upper one for steam venting.

4. **What capacity does each GN container have?**

Each container has an indicated capacity of 5 kg of chocolate.

5. **How to clean correctly after use?**

Turn off and allow to cool, clean GN with hot water and mild detergent, drain the water from the tap and clean the exterior with a soft damp cloth, drying thoroughly.

Mini buying guide:

If you work in a pastry shop or professional kitchen and need to melt chocolate in a controlled way, first evaluate the method: the **bain-marie** is ideal when you want a slow and uniform melting with lower risk of overheating. Then consider the adjustment precision: a digital control with **1°C** steps and a range of **3–100°C** allows you to adapt the temperature to the process. Check operational practicality: the presence of **2 GN 1/3** with lids facilitates the management of multiple preparations, while the **water drain** and **steam vent** taps help during emptying and service phases. Finally, choose materials suitable for the kitchen: **stainless steel** is recommended for durability and daily cleaning.

Bain-marie chocolate melter, professional chocolate melter, stainless steel chocolate melter, horeca chocolate tempering machine, chocolate melter with GN 1/3, 1500W chocolate melter, H83340.

**Images purely indicative.*

INFORMATION

