



Bain-marie hot chocolate machine gold plated stainless steel 10 liters h14106

Ciocolatiera stainless steel golden capacity of 10 liters. Prepare, cook and distributes in a short time and with disengagement of the operator an excellent hot chocolate in the cup.

Chocolate made of stainless steel with a capacity of 10 liters. This chocolate not only prepares, cooks and delivers it in a very short time and with disengagement operator a tasty hot chocolate in the cup.

The taste is enhanced and the hot chocolate is preserved perfectly in time thanks to the double boiler and all 'special mixer to dissolve and maintain homogeneous chocolate, which is maintained at a constant temperature by thermostatic control.

The machine is also ideal for chocolate shells for the preparation of creams, vov, custard. It allows you to prepare and store tea, coffee or other cold. And 'the ideal machine to solve all the feature requests of a modern coffee shop, where the quality, quantity, time savings, personal and raw materials are indispensable. The unique design makes it elegant and suitable for any environment.

The machine is completely made of stainless steel 18/10. Has an automatic operation and is equipped with thermostatic temperature control and mixer.

Specifications:

- height 59.6 cm
- width 34.6 cm
- depth 44 cm
- number of cups of 200 c: 50
- power consumption 0.9 kw
- supply voltage 230 V

- Water supply: manual loading
- automatic operation
- thermostatic temperature control
- with mixer
- Italian product

INFORMATION

- **Height** 61 cm
- **Width** 28 cm
- **Depth** 44 cm
- **Capacity** 10 lt
- **energy consumption** 0,9 kwh