



Bain-marie hot chocolate machine gold plated stainless steel 5 liters h14105

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The taste is enhanced and it keeps perfectly in time thanks to the water bath and all 'special mixer to dissolve and maintain homogeneous chocolate, which is maintained at a constant temperature by means of thermostatic control.

The machine for chocolate is also ideal for covers for the preparation of creams, vov, custard. Allows you to prepare and store tea, coffee or other cold. And 'the ideal machine to solve all the feature requests of a modern cafeteria service, where quality, quantity, time savings, personal and raw materials are indispensable.

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 53.6 cm
- width 29.6 cm
- depth 39 cm
- number of cups of 200 c: 25
- power consumption 0.9 kw
- supply voltage 230 V
- Water supply: manual load

- automatic operation
- thermostatic temperature control
- with mixer
- Italian product

INFORMATION

- **Height** 54 cm
- **Width** 23,5 cm
- **Depth** 39,5 cm
- **Capacity** 5 lt
- **energy consumption** 0,9 kwh