



Chocolate melter capacity 3 x 1.5 L h885_39

Analog dry chocolate melter with 3 stainless steel tanks of 1.5 L. Dimensions: 61 x 26 x H 13.5 cm.

The **analog dry chocolate melter with code H885_39** is a professional solution designed to meet the daily needs of **artisanal pastry shops, chocolate shops, ice cream parlors** and confectionery laboratories. Thanks to its **compact countertop structure**, it offers optimal space management without sacrificing functionality and performance.

It is equipped with **three independent tanks** of 1.5 liters each, made of **stainless steel** and completely **removable**, to facilitate cleaning and allow the simultaneous processing of different types of chocolate. This allows professionals to optimize production times and improve efficiency, keeping the product at the ideal temperature at every stage of work.

The **H885_39 chocolate melter** works with a **dry heating system**, which does not require water and minimizes the risk of contamination. The **analog thermostat** allows simple and precise temperature regulation, keeping the chocolate fluid and ready for use at any time.

The **outer shell in resistant plastic** and the **plastic lids** guarantee good durability of the product and facilitate its handling, making it suitable even for small laboratories. Powered at **230V**, with an **absorption of 0.65 A**, it offers **low energy consumption**, ideal for continuous use throughout the working day.

Buy now the **H885_39 chocolate melter** with triple tank and improve the productivity of your laboratory! For large quantities, request a personalized quote.

Technical specifications:

- **Type:** Analog dry chocolate melter
- **Total capacity:** 4.5 liters (3 tanks of 1.5 L)
- **Tank material:** Stainless steel, removable
- **Shell and lid material:** Resistant plastic
- **Heating system:** Dry (without water)
- **Temperature control:** Manual via analog thermostat
- **Power supply:** 230 V – 50/60 Hz
- **Absorption:** 0.65 A
- **Item dimensions:** 61 x 26 x H 13.5 cm
- **Single tank dimensions:** 14 x 15.5 x H 10 cm
- **Usage:** Countertop – indoor – professional

User benefits:

- **Three tanks:** independent to work with multiple varieties of chocolate simultaneously.
- **Control:** easy and precise temperature control thanks to the analog thermostat.
- **System:** dry for greater hygiene and food safety.
- **Tanks:** removable stainless steel tanks for practical and fast cleaning.
- **Structure:** compact and ideal for laboratories with limited space.

FAQ:

1. **Can I use the melter for other ingredients besides chocolate?**
The product is indicated for melting chocolate.

2. **Do I need to add water for operation?**

No, the device works dry, so it does not require water, improving safety and hygiene.

3. **Are the tanks dishwasher safe?**

Yes, the stainless steel tanks are removable and can be washed in the dishwasher or by hand.

4. **Is it suitable for intensive use throughout the day?**

Yes, thanks to the low energy consumption and temperature stability, it is designed for continuous professional use.

5. **What are its dimensions?**

Its dimensions are 61 x 26 x H 13.5 cm.

Mini buying guide:

If you operate in the confectionery sector and want to work with chocolate professionally, it is essential to choose a melter that combines **functionality, hygiene and temperature control**.

Models with **multiple tanks** like this one allow you to manage different types of chocolate (dark, milk, white) simultaneously, reducing production times.

The **dry system** is the best choice to ensure food safety, avoiding the use of water and preventing contamination.

The **removable stainless steel tanks** facilitate cleaning and improve the durability of the appliance.

Opting for **manual temperature control** allows you to adapt quickly to the needs of artisanal production.

Finally, make sure the product is **CE certified**, to work in full compliance with health regulations.

Professional chocolate melter, dry triple tank melter, 4.5 liter chocolate melting machine, countertop stainless steel chocolate melter, Meltinchoc H885_39 chocolate melter, professional pastry equipment.

**Image purely indicative.*

INFORMATION

- **Capacity** 4,5 l