



Chocolate melter with 3 pans h83341

Stainless steel bain-marie chocolate melter with 3 GN 1/3 and digital display. Power: 1500 W. Dimensions: W 41 x D 67 x H 17 cm.

The chocolate melter with **3 pans H83341** is designed for **Horeca** and laboratory use when you need to melt chocolate in a **uniform**, practical, and controlled way. It works on the **bain-marie** principle: the heated water allows for gradual melting, helping to prevent the chocolate from **burning**, and contributes to maintaining a **constant temperature** during processing.

The structure is made of **stainless steel**, a finish that helps prevent **corrosion** and makes the machine easier to clean in daily work. Included are **3 GN 1/3 containers** (depth **10 cm**) with respective **lids**: a convenient configuration for managing multiple types of chocolate or preparations simultaneously. The control panel is essential: **on/off button** and **digital display** with arrow keys to set the temperature (adjustment by single degree as indicated in the description).

For greater stability at the workstation, the melter is equipped with **4 rubber feet**. The **intermediate bridges** help keep the GN containers in place during use. At the end of the work, emptying is more practical thanks to the **drain tap**; there is also a **steam release valve** to release the steam generated by heating the water.

Order the **H83341 melter** to manage multiple pans at a single station or request a quote for quantities for your professional kitchen.

Technical features:

- **Type:** bain-marie chocolate melter
- **Housing material:** stainless steel
- **Power supply:** 230V / 50Hz / 1 phase
- **Number of plugs:** 1
- **Power:** 1500 W
- **Display:** digital
- **Lowest temperature (Celsius):** 30°C
- **Maximum temperature (Celsius):** 100°C
- **Drain tap:** yes
- **Steam outlet:** yes (steam release valve)
- **Number of GN containers:** 3
- **GN size:** 1/3 GN
- **Maximum GN container height:** 10 cm
- **Net weight:** 9.5 kg
- **Dimensions:** W 41 x D 67 x H 17 cm
- **Stability:** 4 rubber feet
- **Container support:** intermediate bridges to keep GN containers in position

User benefits:

- **Management:** simultaneous handling of multiple preparations thanks to 3 GN 1/3 containers.
- **Melting:** uniform bain-marie melting to melt chocolate without burning it.
- **Control:** practical with digital display and temperature setting via keys.
- **Structure:** in stainless steel for easier cleaning and corrosion resistance.
- **Drainage:** facilitated with water tap and steam valve for more convenient management.

FAQ:

1. How many containers are included and of what type?

3 GN 1/3 containers with a depth of 10 cm are included, along with their respective lids.

2. **How does the chocolate melting work?**

It works via bain-marie: the heated water allows for uniform melting of the chocolate.

3. **What temperature can I set?**

Technical data: 30°C – 100°C. The description indicates an adjustment by single degree up to 100°C.

4. **How is the water drained from the machine?**

Via the drain tap, to empty the melter more easily.

5. **What is included in the package?**

Three GN 1/3 containers (10 cm depth) with lids are included.

Mini buying guide:

If you need to melt chocolate for ice cream, waffles, pralines, garnishes, or sauces in the kitchen or laboratory, choose a **bain-marie** melter when you want more uniform and gradual melting. Evaluate how many preparations you need to handle at the same time: the presence of **3 GN 1/3** is useful when you want to separate different types of chocolate or different preparations. Then consider the practicality of use: a **digital display** with simple controls helps monitor the temperature, while the **drain tap** and **steam valve** make end-of-work operations more convenient. Finally, for daily professional use, **stainless steel** is a plus for cleanliness and durability.

Chocolate melter 3 pans, stainless steel bain-marie chocolate melter, professional Horeca chocolate melter, 3 GN 1/3 chocolate melter, digital display chocolate melter, H83341 chocolate melter.

**Images are purely indicative.*

INFORMATION

