



Chocolate melter with 6 containers H83343

Stainless steel bain-marie chocolate melter with 6 GN 1/6 and digital display. Power: 1500 W. Dimensions: W 41 x D 67 x H 17 cm.

The chocolate melter with **6 containers H83343** is a professional device designed for **ice cream parlors, chocolate shops, pastry shops and restaurants** that want to melt chocolate in a practical and organized way. Thanks to the **6 GN 1/6 containers** (depth **10 cm**) with **coordinated lids**, it allows you to work with multiple flavors or types of chocolate simultaneously, keeping each preparation separate and ready for use.

The **digital display** clearly shows the temperature of the **water** and the **GN containers**, so you can monitor the heating progress while the chocolate melts. The temperature is set in a range between **3°C and 100°C**: this is a fundamental aspect when melting different chocolates, because **white chocolate** already melts around **36°C**, while dark chocolate generally requires slightly higher temperatures. You can use specific chocolate for melting or cut a bar into small pieces and let it melt, stirring regularly.

The **stainless steel** structure helps prevent **corrosion** and makes the machine easier to clean over time. For stable management of the trays, the melter is equipped with **intermediate bridges and metal supports** that keep the containers in position, preventing them from floating or tilting.

To work more safely in the kitchen, there is a **steam release valve** (openable and closable): when the water heats up, steam is created, and discharging it from the side of the appliance helps reduce the risk of burns when removing the trays. At the end of use, the hot water can be removed via the **drain tap**, without having to turn the machine upside down. Cleaning is also straightforward: disconnect the appliance, let it cool, wash GN and lids with hot water and mild detergent, dry thoroughly and drain the water from the machine, drying the inside well and cleaning the outside with a soft damp cloth.

Do you want to manage more flavors and preparations at the same time? Buy the **H83343 melter** now or request a quote for quantities for your professional business.

Technical characteristics:

- **Type:** professional 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):** 3°C
- **Maximum temperature (Celsius):** 100°C
- **Drain tap:** yes (water drain)
- **Steam outlet:** yes (steam release valve)
- **Number of GN containers:** 6
- **GN size:** 1/6 GN
- **Maximum GN container height:** 10 cm
- **Capacity per GN container:** 1.7 kg of chocolate
- **Net weight:** 9.5 kg
- **Dimensions:** W 41 x D 67 x H 17 cm
- **Tray support:** intermediate bridges and metal anti-floating/tilting supports
- **Included:** 6 GN 1/6 containers (10 cm depth) with lids

User benefits:

- **Allows:** for melting multiple flavors simultaneously thanks to 6 GN 1/6 containers.
- **Control:** clear temperature monitoring with digital display (water and GN).
- **Greater:** tray stability with intermediate bridges and metal supports.

- **Work:** safer with side steam release valve.
- **Management:** and cleaning more convenient with water drain tap and stainless steel structure.

FAQ:

1. **How many containers are included and of what type?**
6 GN 1/6 containers, 10 cm deep, with coordinated lids are included.
2. **What is the settable temperature range?**
The temperature can be set from 3°C to 100°C and is visible on the digital display.
3. **Can I melt different types of chocolate at the same time?**
Yes, you can fill the six trays simultaneously; it is important to monitor the temperature, especially for white chocolate which melts around 36°C.
4. **What is the steam release valve for?**
It is used to safely discharge steam from the side of the appliance, helping to reduce the risk of burns when removing the containers.
5. **How do I clean it after use?**
Disconnect the appliance, allow to cool, wash the GN containers and lids with hot water and mild detergent, dry well, then drain the water from the tap and dry the inside; the outside is cleaned with a soft damp cloth.

Mini buying guide:

If you need a melter to work on multiple preparations together, the choice of the number and format of the trays is the first criterion: **6 GN 1/6** are ideal when you want to separate different flavors or keep multiple chocolates ready for toppings and decorations. Secondly, consider the temperature control: with different chocolates (white, milk, dark) it is essential to be able to monitor precisely, and a **digital display** that shows the temperature helps you not to raise the degrees too much. Then evaluate the safety and management aspects: **steam discharge** to work with less risk during tray extraction and **drain tap** to empty the water without uncomfortable maneuvers. Finally, for professional daily use, **stainless steel** is a plus for durability and ease of cleaning.

Chocolate melter 6 containers, professional bain-marie chocolate melter, 1500W stainless steel chocolate melter, GN 1/6 chocolate melter, digital display chocolate melter, chocolate melter for ice cream parlor, H83343.

**Images purely indicative.*

INFORMATION

