



Chocolate melting machine 13.7 lt h885_32

Chocolate melting machine with removable stainless steel tank, digital control. Capacity: 13.7 lt. Dimensions: 39.5 x 62 x H 13.5 cm.

The **H885_32 13.7-liter digital chocolate melter** is a high-level professional solution, designed for **hotel laboratories, pastry shops, artisanal chocolate shops and confectionery production centers** with high work volumes. This device allows for **fast, precise and homogeneous melting** of chocolate, offering maximum control at every stage of processing.

Made with a **heat-resistant plastic body** and a **removable stainless steel tank**, it is resistant to heat, humidity and detergents, in addition to guaranteeing **ease of cleaning** and long-term durability. The **integrated electronic board** intelligently manages the **internal heating element** and **temperature detection via an external thermal probe**, ensuring the set temperature is kept constant.

The **front panel with graphic display** provides visual suggestions and acoustic signals to accurately complete all stages of **tempering**. It is possible to use one of the **3 automatic programs** (white, milk or dark chocolate), or operate in **manual mode** with free adjustment of parameters.

With a **capacity of 13.7 liters**, this model is perfect for large-scale processing, while maintaining compact dimensions (39.5 x 62 x h13.5 cm). The **internal tank** measuring 32.5 x 53 x h10 cm allows for high load capacity, optimizing operating times.

The H885_32 represents the ideal choice for professionals who desire **high performance**, ease of use and **maximum production efficiency** in high-paced environments.

Trust the power and precision of the **H885_32 melter**. Order it now or request a personalized quote for custom supplies.

Technical features:

- **Tank capacity:** 13.7 liters
- **Tank dimensions:** 32.5 x 53 x H 10 cm
- **Total dimensions:** 39.5 x 62 x H 13.5 cm
- **External structure:** Heat-resistant plastic
- **Tank and lid material:** Stainless steel, removable
- **Temperature control:** External thermal probe
- **Electronic management:** Board for intelligent control of heating element and temperature
- **Operating modes:** Manual and 3 preset programs (white, milk, dark)
- **Display:** Graphic with visual tempering guide
- **Signals:** Visual and acoustic
- **Power supply:** 230V – 0.87A – 50/60Hz

User benefits:

- **Melting:** uniform even on large quantities of chocolate.
- **Control:** precise digital for every stage of processing.
- **Tank:** removable stainless steel for quick and hygienic cleaning.
- **Display:** intuitive with guided programs for each type of chocolate.
- **Ideal:** for high-intensity production and professional laboratories.

FAQ:

1. **Is the machine ready for use?**

Yes, it is supplied fully assembled and ready for use. Just connect it to the electrical network.

2. **Does it support all types of chocolate?**

Yes, it includes specific programs for dark, milk and white chocolate.

3. **Is it possible to control the temperature manually?**

Yes, in addition to the automatic programs, manual mode with free regulation is available.

4. **Is the tank dishwasher safe?**

Yes, the stainless steel tank and lid are removable and dishwasher safe.

5. **What are its dimensions?**

Its dimensions are 39.5 x 62 x H 13.5 cm.

Mini buying guide:

If you operate in the **ho.re.ca or professional confectionery sector**, the choice of the **suitable melter** makes a difference in the quality of the final product and work efficiency.

For large volumes, capacity is a key parameter: with **13.7 liters**, the H885_32 model is ideal for **high production without interruptions**.

Prefer tools with **digital control and external thermal probe**, which guarantee a precise and stable temperature, avoiding the risk of burning the chocolate.

The **graphic display** and **automatic programs** simplify operations even for those with little experience. Finally, choose devices made of **resistant materials** such as stainless steel, which guarantee **hygiene, durability and reduced maintenance**.

This model combines all these advantages in a single compact, performing and professional machine.

13.7 liter chocolate melter, professional digital melter, chocolate tempering machine, professional chocolate shop equipment, large capacity stainless steel melter, confectionery laboratory melter, horeca chocolate melter.

**Images purely indicative.*

INFORMATION

- **Capacity** 13,7 l