



Double boiler hot chocolate machine in stainless steel 20 liters h14104

Ciocolatiera stainless steel capacity of 20 liters. Prepare, cook and distributes in a short time and with disengagement of the operator an excellent hot chocolate in the cup.

Ciocolatiera stainless steel. Capacity 20 liters. This chocolate is able to prepare, cook and distribute arch in a short time and with the disengagement of the operator an exquisite cioccoalta hot.

The chocolate is equipped with an exclusive system water bath which, assisted by the mixer dissolves and maintains the homogeneous texture of the chocolate, maintained at a constant temperature thanks to the thermostatic regulation.

This machine can also be used for the preparation of creams and prepares to also preserves other beverages, such as coffee or tea cold.

The machine is also ideal for chocolate shells for the preparation of creams, vov, custard. And 'the ideal machine to solve all the feature requests of a modern coffee shop, where the 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 66.8 cm
- width 44.7 cm
- depth 54 cm
- number of cups of 200 c: 100
- power consumption 1.5 kw
- supply voltage 230 V
- Water supply: G 3/4 (cold water)
- automatic operation
- thermostatic temperature control
- with mixer
- Italian product

INFORMATION

- **Height** 71 cm
- **Width** 35 cm
- **Depth** 54 cm
- **Capacity** 20 lt
- **energy consumption** 1,5 kwh