



Dry chocolate melter 2 x 1.5 lt h885_38

Analog dry chocolate melter with 2 stainless steel tanks of 1.5L. Dimensions: 42 x 26 x H 13.5 cm.

The **analog dry chocolate melter with code H885_38** is a compact and highly functional solution, designed to meet the needs of **pastry shops, artisanal chocolate shops, ice cream parlors** and **confectionery laboratories** that require precise, hygienic and safe chocolate processing. This countertop model stands out for its **compact dimensions, practicality of use** and **professional performance**, perfect even for small workspaces.

Equipped with **two 1.5-liter tanks each**, removable and made of **stainless steel**, it allows for simultaneously melting different types of chocolate or other compatible ingredients like cocoa butter or creams. The **dry** heating system completely eliminates the use of water, avoiding contamination risks and simplifying maintenance.

The **external structure and lids** are made of resistant plastic, while the integrated **manual thermostat** allows for constant temperature control, keeping the chocolate in ideal conditions for laboratory use. It is powered at **230 V**, with reduced energy consumption (0.43 A), suitable for continuous use in a **professional** environment.

Easy to clean, safe to use and designed to last over time, this chocolate melter is the ideal tool for professionals looking for **operational efficiency** and **consistent quality** in processing.

Choose the **professional double-tank chocolate melter H885_38** now: buy online or request a personalized quote for multiple supplies!

Technical characteristics:

- **Type:** Analog dry chocolate melter
- **Total capacity:** 3 liters (2 tanks of 1.5 liters)
- **Tank material:** Removable stainless steel
- **Body and lid material:** Resistant plastic
- **Item dimensions:** 42 x 26 x H 13.5 cm
- **Single tank dimensions:** 14 x 15.5 x H 10 cm
- **Power supply:** 230 V / 50-60 Hz
- **Absorption:** 0.43 A
- **Temperature control:** Manual via thermostat
- **Heating system:** Dry (without water)
- **Usage:** Countertop – indoor – professional use

User benefits:

- **Double:** tank for simultaneous processing.
- **System:** dry that eliminates the risk of water contamination.
- **Thermostat:** manual for precise temperature control.
- **Tanks:** removable stainless steel for quick and easy cleaning.
- **Design:** compact, ideal even for small laboratories.

FAQ:

1. **What ingredients can I melt with this device?**

It is ideal for chocolate, compatible with dry heating.

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

No, operation is completely dry, safer and more hygienic than bain-marie systems.

3. **Is it easy to clean?**

Yes, the stainless steel tanks are removable and washable separately. The body can be cleaned with a damp cloth.

4. **Is it suitable for continuous use during the day?**

Yes, thanks to its stable power supply and analog temperature control it is suitable for prolonged professional use.

5. **What are its dimensions?**

Its dimensions are 42 x 26 H 13.5 cm.

Mini buying guide:

If you are looking for a melter for professional use, first evaluate **the capacity of the tanks**: for small and medium productions a 1.5L per tank model is sufficient, while for larger volumes higher capacities might be needed.

The **dry heating system**, like in this model, is preferable for hygiene and simplicity.

Check that the temperature control is easy to use and precise: a **manual thermostat** is perfect for those who want practicality and speed of intervention.

Finally, choose resistant materials like **stainless steel** for the tanks, which guarantee durability, quick cleaning and food safety.

Professional chocolate melter, dry double tank chocolate melter, pastry chocolate equipment, 1.5 liter stainless steel chocolate melter, laboratory chocolate melting machine, analog thermostat melter, professional tool for chocolate shops.

**Image purely indicative.*

INFORMATION

- Capacity 3 l