



Electric chocolate melter 9 lt h885_31

Chocolate melter with removable stainless steel tank, digital control. Capacity: 9 lt. Dimensions: 39.5 x 45 x H 13.5 cm.

The **H885_31 9-liter digital chocolate melter** is a professional tool designed for the needs of **hotels, confectionery laboratories, artisanal chocolate shops, and pastry shops** with high production. This appliance guarantees a **precise, fast, and uniform chocolate melting**, thanks to an advanced technology that combines **digital temperature control, stainless steel tank, and a heat-resistant plastic structure**.

The system is equipped with an **intelligent electronic board** that manages the **internal heating element** and the **external thermal probe**, ensuring a **constant and uniform temperature** at every point of the tank. The **front panel with graphic display** guides the operator with **visual and acoustic signals**, facilitating all phases of **tempering** and chocolate maintenance.

The user can choose between **three preset programs**, specific for white, milk, and dark chocolate, or manually set the temperature according to their needs. This makes the H885_31 melter extremely **versatile and suitable for every type of professional processing**, even in the presence of non-expert personnel.

The **removable stainless steel tank** (32 x 35.3 x h10 cm) facilitates cleaning operations and can be removed for thorough sanitization. The **compact dimensions** of the appliance (39.5 x 45 x h13.5 cm) make it perfect for installation on work surfaces, even in environments with limited space.

With a **capacity of 9 liters**, it is ideal for high-intensity productions, always maintaining **high standards of quality and precision**.

Choose maximum efficiency for your confectionery production. Buy the **H885_31 melter** now or contact us for a personalized offer on multiple supplies.

Technical features:

- **Tank capacity:** 9 liters
- **Tank dimensions:** 32 x 35.3 x H 10 cm
- **Total dimensions:** 39.5 x 45 x H 13.5 cm
- **External structure:** Heat-resistant plastic
- **Tank and lid:** In stainless steel, removable
- **Temperature control:** External thermal probe
- **Electronic board:** For automatic management of heating element and temperature
- **Method of use:** Manual + 3 automatic programs (white, milk, dark)
- **Display:** Graphic with suggestions for tempering
- **Signals:** Acoustic and visual
- **Voltage:** 230
- **Amperage:** 0.65
- **Frequency:** 50/60

Benefits for the user:

- **Melting:** fast and uniform chocolate melting.
- **Control:** precise temperature control for each phase.
- **Tank:** removable for quick and easy cleaning.
- **Suitable:** for large productions without compromising on quality.
- **Interface:** intuitive with specific programs for each type of chocolate.

FAQ:

1. **Does the product arrive already assembled?**

Yes, the H885_31 melter is ready for use. Simply connect it to the power supply.

2. **Is it suitable for all types of chocolate?**

Yes, the device has 3 dedicated programs for dark, milk, and white chocolate.

3. **Can I set the temperature manually?**

Certainly, in addition to the predefined programs, it is possible to adjust the temperature manually.

4. **Can the tank be washed in the dishwasher?**

Yes, the tank is in stainless steel, removable, and suitable for dishwasher cleaning.

5. **What are its dimensions?**

Its dimensions are 39.5 x 45 x H 13.5 cm.

Mini buying guide:

Choosing the **right chocolate melter** means optimizing production times and guaranteeing constant quality in results.

If you work in an **artisanal chocolate shop, pastry shop, or hotel with internal confectionery production**, a model with a **9-liter capacity** like the H885_31 offers you the ideal volume for intense processing, reducing the need for frequent refills.

Always evaluate the presence of **digital control** and **external thermal probe**, which ensure maximum precision in heat management.

Prefer models with a **removable stainless steel tank**: they are more hygienic, easier to clean, and more durable over time.

Finally, focus on devices with **graphic displays and guided programs**, capable of simplifying operations and reducing errors, even when personnel do not have much experience in chocolate tempering.

9-liter digital chocolate melter, professional melter for hotels, stainless steel chocolate melting machine, melter with external probe, professional pastry equipment, chocolate melter with digital display, dark milk white chocolate tempering.

**Images purely indicative.*

INFORMATION

- Capacity 9 l



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