



## 3.6 | Chocolate melter h885\_29

Chocolate melter with digital control, removable stainless steel basin, 3 programs. Dimensions: 24 x 40 x H 13.5 cm.

The **H885\_29 digital chocolate melter** of 3.6 liters is designed to meet the needs of **hotels, restaurants, pastry shops and professional chocolate shops**, where it is essential to ensure precise control of the chocolate temperature to avoid burning and achieve a homogeneous result.

This melter stands out for its **removable stainless steel basin** and its **heat-resistant plastic shell**, two elements that guarantee durability, safety, and ease of cleaning. The heart of the system is an **intelligent electronic board** that manages the **internal heating element** and monitors the chocolate temperature via an **external thermal probe**, ensuring the constant maintenance of the desired heat.

The **front panel with graphic display** allows for simple and intuitive management: the operator can choose from **three preset programs** (dark, milk, white chocolate) or manually adjust parameters according to needs. During the tempering cycle, the system provides **visual and acoustic suggestions**, simplifying every operational phase even for less experienced staff.

With a **capacity of 3.6 liters**, this melter is ideal for medium-volume processing, perfect for **continuous use** in HORECA contexts. The **compact dimensions** (24 x 40 x h13.5 cm) make it suitable even for workbenches with limited space. The **internal basin** measures 18 x 32.5 x h10 cm and is easily removable for quick cleaning at the end of service.

This tool improves productivity, reduces raw material waste and guarantees **professional tempering**, ensuring **impeccable results**.

Don't leave the quality of your chocolate to chance. Order the **H885\_29 melter** now and bring precision and reliability to your laboratory. For large quantities, contact us for a personalized quote.

### Technical features:

- **Basin capacity:** 3.6 liters
- **Basin dimensions:** 18 x 32.5 x H 10 cm
- **Total dimensions:** 24 x 40 x H 13.5 cm
- **Machine body material:** Heat-resistant plastic
- **Basin and lid material:** Stainless steel, removable
- **Temperature control:** Via external thermal probe
- **Electronic management:** Electronic board with automatic control
- **Selectable programs:** White, milk, dark chocolate
- **Manual adjustment:** Yes, via digital display
- **Display:** Graphic with visual indications
- **Signaling:** Acoustic and visual indicators for tempering phases
- **Power supply:** 230V – 0.22A – 50/60Hz

### User benefits:

- **Melting:** fast and uniform chocolate melting.
- **Control:** precise temperature control with external probe.
- **Usage:** intuitive thanks to display and guided programs.
- **Easy:** to clean thanks to the removable stainless steel basin.
- **Ideal:** for professional environments with limited space.

## FAQ:

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

Yes, the H885\_29 melter is ready for use and does not require assembly.

2. **Is it possible to customize the temperature manually?**

Yes, in addition to the 3 preset programs, the user can adjust the temperature independently via the display.

3. **Is the basin dishwasher safe?**

Yes, being made of stainless steel and completely removable, it can be washed in the dishwasher.

4. **How long does it take to melt the chocolate?**

The time varies based on the quantity and type of chocolate, but the system is designed for fast and controlled melting.

5. **What are its dimensions?**

Its dimensions are 24 x 40 x H 13.5 cm.

## Mini buying guide:

If you work in a laboratory, hotel or pastry shop, choosing the **right melter** is essential to ensure efficiency, quality and safety.

First of all, evaluate the **basin capacity**: the 3.6-liter one as in the H885\_29 model is ideal for medium productions.

Ensure that the device has **digital temperature control**, preferably with an **external probe**, for precise and constant monitoring.

The **materials** must be resistant: a **stainless steel basin** is always the best choice for hygiene and durability.

Opt for models with **display and guided programs**, which allow you to always obtain consistent results, even in the presence of non-specialized staff.

Finally, consider the **footprint of the appliance**: a compact structure allows you to optimize space on the bench.

*Digital chocolate melter, melter for hotels, professional chocolate tempering, 3.6 liter stainless steel melter, HORECA chocolate melting machine, countertop chocolate melter, professional pastry equipment.*

*\*Images purely indicative.*

## INFORMATION

- **Capacity** 3,6 l



### 3.6 l Chocolate melter h885\_29

Capacity: 3,6 l

