



Fountain water bath hot chocolate machine h14109

Fountain water bath hot chocolate machine available in gold and stainless steel. Italian product

Chocolate in a water bath in a fountain available in gold and stainless steel. Italian product.

The chocolate fountain it will allow to prepare, cook and deliver in a short time and with disengagement of the operator an excellent hot chocolate in the cup. The special form fountain allows you to create the visual effect of relapse of chocolate.

The taste is enhanced and it keeps perfectly in time thanks to the water bath and the appropriate mixer to dissolve and maintain homogeneous cocoa. The machine for chocolate fountain is also kept at a constant temperature by means of thermostatic control.

The chocolate is also ideal for covers for the preparation of creams, vov, custard, for the preparation, storage of chocolate, tea, cold coffee or whatever.

Indicated to resolve all requests for functionality of a modern cafeteria service, where quality, quantity, time savings, personal and raw materials are essential and therefore particularly recommended for Hotels, Bars, Pastry, Ice Cream, Restaurants, Fast-Food, Community in general.

Specifications:

- Constructed entirely of stainless steel 18/10
- Available in stainless steel with mirror finish or gold using a special electrochemical treatment with a bath of 24K gold
- Automatic operation.
- Thermostatic temperature control.
- Equipped with mixer application and fountain
- Number of cups 200 cc: 25
- Power consumption 0.9 kw
- Frequency 50-60 Hz

- Power supply 230 W
- Height 87 cm
- Width 29.6 cm
- Depth 39 cm

INFORMATION

- **Height** 85 cm
- **Width** 24 cm
- **Depth** 39,5 cm
- **energy consumption** 0,9 kwh