



Hot chocolate machines in stainless steel 1 liter h14101

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Ciocolatiera stainless steel capacity of 1 liter. Prepare in a short time in hot chocolate cup or any other product such as creams and sauces with the use of natural products such as cocoa, sugar, fresh milk and commercial preparations.

The chocolate is kept homogeneous through the 'special mixer at a constant temperature thanks to the thermostatic temperature control, so that the organoleptic properties and taste of cocoa are preserved and valued.

The machine for chocolate is the perfect answer to solve professionally small quantities or different varieties required by the modern cafeteria service, where quality, quantity, time savings, personal and raw materials are indispensable. For home use, Chocolatiers, Pastry Shops, Bars and Ice Cream.

The machine is made entirely of stainless steel 18/10. E 'equipped with thermostatic temperature control and mixer.

Specifications:

- 1 liter capacity
- thermostatic temperature control
- with mixer
- built in stainless steel 18/10
- height 29 cm
- width 25 cm
- depth 16 cm
- power consumption 0.3 kw
- supply voltage 230 V
- net weight 4.5 kg

- Italian product

INFORMATION

- **Height** 35 cm
- **Width** 26,5 cm
- **Depth** 17 cm
- **Capacity** 1 lt
- **energy consumption** 0,3 kwh