



Professional 9-liter chocolate melter h885_35

Dry-heat chocolate melter with stainless steel tank and manual thermostat. Capacity: 9 lt. Dimensions: 39.5 x 45 x H 13.5 cm.

The **H885_35 9-liter analog chocolate melter** is a professional solution designed for pastry chefs, chocolatiers, and **Horeca** sector operators who need a reliable, compact, and easy-to-use appliance for melting chocolate. Thanks to its **increased capacity**, this model is ideal for **artisanal workshops and professional kitchens** with medium-high production.

The **heat-resistant plastic shell** ensures high resistance to heat, while the **9-liter stainless steel tank**, completely **removable**, allows for simple and quick cleaning. The **plastic lid** helps preserve heat and maintain the chocolate at the ideal temperature.

Operation is **analog** and very intuitive: the **manual thermostat** allows you to precisely adjust and maintain the desired temperature, easily adapting to all types of chocolate (dark, milk, white).

Thanks to its **compact dimensions** (39.5 x 45 x h13.5 cm), this countertop melter easily integrates into any work surface, optimizing space without sacrificing operational capacity.

The H885_35 melter is the perfect choice for those seeking **reliable performance, ease of use, and low maintenance**, with an excellent quality/price ratio.

Optimize your production with efficiency and simplicity. Order the **H885_35 melter** now or request a personalized offer for 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:** Removable stainless steel tank, plastic lid
- **Operation type:** Dry-heat
- **Temperature control:** Manual analog thermostat
- **Power supply:** 230V – 0.65A – 50/60Hz

User benefits:

- **Capacity:** 9 L ideal for medium-high production.
- **Regulation:** easy and precise temperature control.
- **Tank:** removable stainless steel for quick and hygienic cleaning.
- **Compact:** suitable for any workbench.
- **Materials:** durable for daily professional use.

FAQ:

1. Is the product ready to use or does it need assembly?

It is ready to use: just connect it to the power supply and set the thermostat.

2. **Can it melt all types of chocolate?**

Yes, it is suitable for dark, milk, and white chocolate, with manual temperature regulation.

3. **Is water needed for operation?**

No, it is a dry-heat melter: it does not require the use of water.

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

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

5. **What are its dimensions?**

Its dimensions are 39.5 x 45 H 13.5 cm.

Mini buying guide:

If you work in a pastry lab or a professional kitchen and need to melt large quantities of chocolate simply and effectively, a **9-liter analog melter** like the H885_35 is the most suitable choice.

Thanks to the **manual thermostat**, you can easily manage the temperature, adapting it to different types of chocolate, while the **removable stainless steel tank** allows for quick cleaning and minimal maintenance.

It is the ideal solution for those who want **direct control, reliability, and durability** without electronic complications.

Furthermore, the **compact dimensions** and design make it perfect for optimizing space in busy professional environments.

9-liter analog chocolate melter, professional chocolate melting machine, countertop pastry melter, manual chocolate temperature controller, stainless steel chocolate melting tank, Horeca chocolate melting machine, professional chocolate equipment.

**Image for illustrative purposes only.*

INFORMATION

- **Capacity** 9 l

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