



Professional chocolate melter 3 x 0.8 lt h885_37

Professional analog melter with 3 stainless steel basins, 39.5x26.5 cm heat-resistant structure. Dry heating for simultaneous use.

The **Meltinchoc h885_37 analog chocolate melter** is a professional tool designed for the simultaneous management of different types of chocolate in a compact footprint. Specifically developed for **artisanal laboratories, pastry shops, and hotel facilities**, the device allows for melting and maintaining raw materials at temperature, optimizing production flows without occupying excessive surfaces on the workbench. Thanks to the configuration with **three independent basins**, the operator can work simultaneously with dark, milk, and white chocolate, making decoration and finishing processes fluid.

Operation is based on a **dry heating system**, a technology that eliminates the need for water and ensures more hygienic and safe production process management. The **manual analog thermostat** allows for constant temperature regulation, an essential element for obtaining homogeneous melting and preserving the organoleptic integrity of the chocolate.

Technical features

- **Basin capacity:** 0.8 liters x 3 (total capacity 2.4 liters)
- **Single basin dimensions:** 8.3 x 15 x H 10 cm
- **Total dimensions:** 39.5 x 26.5 x H 13.5 cm
- **External structure:** High-density heat-resistant plastic
- **Included components:** Removable stainless steel basins and plastic lids
- **Heating technology:** Waterless dry system
- **Thermal control:** Integrated manual analog thermostat
- **Electrical parameters:** 230V – 0.22A – 50/60Hz

Image purely indicative

INFORMATION

- **Capacity** 2,4 l