



Professional chocolate melter with 4 containers h83342

Stainless steel bain-marie chocolate melter with 4 GN 1/6 and digital display. Power: 1500 W. Dimensions: W 41 x D 49.5 x H 17 cm.

The **professional chocolate melter with 4 containers H83342** is a practical device for **ice cream parlors, chocolate shops, bakeries, and restaurants**. It is ideal for coating ice cream or wafers with a layer of chocolate and for preparing **drip cakes, chocolates**, and other processes that require controlled melting.

The real challenge when melting chocolate is preventing it from burning: chocolate melts even at low temperatures, so the **bain-marie** method is particularly suitable because it allows for **slow and uniform** melting and helps maintain a **constant temperature**. The **digital display** shows the exact temperature of the water and the GN pans and, via the **arrow keys**, you can adjust the temperature up or down: an important advantage especially with **white chocolate**, which melts around **36°C** and is more prone to burning than dark or milk chocolate.

Included are **4 GN 1/6 containers, 10 cm** deep: they are inserted into the melter after filling the tank with water (level between minimum and maximum), then the temperature is set and the chocolate is added. To facilitate melting, the use of **chocolate callets/drops** is recommended, but it is also possible to cut a bar into small pieces.

Since the four containers are placed side by side, it is important to prevent water from entering the chocolate (which would cause **lumps**): for this reason, it is recommended to use the **lids** before removing a container. The lids have a **notch for the spoon**, so you can stir without having to remove them completely. To further reduce the risk of drips, it is more convenient to extract the front containers first and then the rear ones.

On the side of the machine, there are two drains: the **steam release valve** (upper), to be kept **open when the machine is on** to expel hot air and reduce the risk of steam burns during GN extraction, and the **water drain** (lower) to empty the machine at the end of use and facilitate cleaning (by connecting a hose or placing the machine near the sink).

The **stainless steel** housing helps prevent corrosion and makes cleaning simpler: once the machine and water have cooled, the water is drained, the inside/outside are cleaned with a soft damp cloth, and the GN pans and lids are washed with hot water and mild detergent, drying thoroughly.

Simplify chocolate melting in multiple processes simultaneously: buy the **professional chocolate melter with 4 containers H83342** now or request a bulk quote for your professional kitchen.

Technical characteristics:

- **Type:** professional bain-marie chocolate melter
- **Housing material:** stainless steel
- **Power supply:** 230V / 50Hz / 1 phase
- **Number of plugs:** 1
- **Power:** 1500 W
- **Display:** digital
- **Lowest temperature (Celsius):** 3°C
- **Maximum temperature (Celsius):** 100°C
- **Drain tap:** yes (water drain)
- **Steam release valve:** yes (upper release)
- **Number of GN containers:** 4
- **GN size:** 1/6 GN
- **Maximum GN container height:** 10 cm
- **Capacity per GN container:** 1.7 kg of chocolate
- **Net weight:** 7.5 kg
- **Dimensions:** W 41 x D 49.5 x H 17 cm
- **Included:** 4 GN 1/6 containers (10 cm depth) with lids

User benefits:

- **Melting:** uniform bain-marie melting to reduce the risk of burning the chocolate.
- **Control:** precise with digital display and adjustment via arrow keys.
- **Increased:** productivity thanks to 4 included GN 1/6 containers.
- **Reduction:** of the risk of lumps by using lids with a spoon notch during removal.
- **Management:** safer and more convenient with lateral steam release and water drain.

FAQ:

1. **How many containers are included and in what format?**
4 GN 1/6 containers, 10 cm deep, with lids are included.
2. **What is the settable temperature range?**
From 3°C to 100°C, shown on a digital display.
3. **Why should I avoid water entering the chocolate?**
If water falls into the chocolate, lumps will form.
4. **What is the steam release valve for?**
It serves to expel hot air and reduce the risk of steam burns when extracting the GN containers.
5. **How to clean it correctly after use?**
Unplug the device, let it cool down, drain the water from the drain, clean the machine with a soft damp cloth and wash the GN/lids with hot water and mild detergent, drying thoroughly.

Mini buying guide:

If you work in an ice cream parlor, pastry shop, or catering and need to melt chocolate for coatings and preparations, a **bain-marie** model like **H83342** is recommended because it promotes slow and uniform melting. Evaluate how many preparations you manage at once: the **4 GN 1/6** allow you to work with multiple containers side by side, but require attention to prevent water from dripping into the chocolate, so the presence of **lids** (with spoon notch) is a practical help. Also consider operational management: **digital display** and adjustment via arrows simplify temperature control, while **steam release** and **water drain** make the use and cleaning phases more convenient.

Professional chocolate melter, bain-marie chocolate melter, 4-container chocolate melter, GN 1/6 chocolate melter, 1500W stainless steel chocolate melter, chocolate melter for ice cream parlor, H83342.

**Images are purely indicative.*

INFORMATION

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