Art.-Nr. 05-40810

Chocolate Warmer | Chocolate Melter | 1.8 Liters



Description

• Chocolate melter for melting chocolate and keeping it warm
• For dipping ice cream or waffles to provide them with a chocolate coating
• Extremely space-saving: The chocolate melter has a small housing that requires little space (footprint only approx. 17x17cm)
• Ideal for market stands, sales counters or small kitchens
• The basin of the warmkeeping unit holds approx. 1.8 liters
• Ideal temperature for keeping chocolate warm: Thermostatic control up to a maximum of 30° to 40° C
• The chocolate can be kept warm over a long period of time and retains the perfect consistency
• Chocolate at the right temperature hardens quickly, forms a smooth and shiny surface and breaks crisply
• Dry-heated without a water bath: Convenient and easy to use
• Uniform temperature distribution
• Removable stainless steel bowl for easy cleaning
• Strong plastic housing

Technical data

Electric power:	400 W
Voltage:	230V
Supply frequency:	50HZ / 60Hz
Width x depth x height:	170 x 170 x 200 mm
Net-weight:	2 kg
Content / Capacity:	1,8 Liter