

## 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. $17 \times 17 \mathrm{~cm}$ )
- 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 $30^{\circ}$ to $40^{\circ} \mathrm{C}$
- 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: | 230 V |
| Supply frequency: | $50 \mathrm{HZ} / 60 \mathrm{~Hz}$ |
| Width x depth x height: | $170 \times 170 \times 200 \mathrm{~mm}$ |
| Net-weight: | 2 kg |
| Content / Capacity: | 1,8 Liter |

