Art.-Nr. 05-40810 Chocolate Warmer | Chocolate Melter | 2 Liters

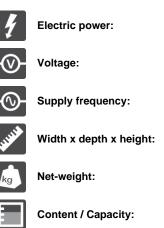




Description

- 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: Comfortable and easy to use
- Uniform temperature distribution
- Removable stainless steel bowl for easy cleaning
- Strong plastic housing

Technical data



MADE IN EUROPE 400 W

230V

2 kg

1,8 Liter

50HZ / 60Hz

170 x 170 x 200 mm