

Hot Chocolate Dispenser

Bain-Marie heating system prevents hot chocolate from being burned to the bottom. Bottom of the container is made of stainless steel. Side walls are made of Polycarbonate. Drip tray with float indicator warning when full. Protection against overheating. Continuous stirring guarantees homogeneous consistency of chocolate. Special anti-drip tap. Temperature range: 65 to 85°C. Required temperature of environment: 10 to 32°C.



Specifications

Materials	: PC (Polycarbonate), Stainless steel
Voltage	: 230V
Electrician needed	: No
Packed per	: 1
Packaging type	: Box
Length (mm)	: 410
Width (mm)	: 280
Height (mm)	: 465
Usable volume (L)	: 5
Power (input) (W)	: 1006
Drain tap	: No
Programmable	: No

Transport specifications

EAN	: 08711369274125
Gross weight	: 9.371
Net weight	: 7.4
Intrastat code	: 84198180
Sales units per pallet	: 24

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