

**MELTER FOR HAMMERED CHOCOLATE mod. MELTINCHOC
MC101 WITH MANUAL THERMOSTAT AND 3.
6 LITERS TANK - SINGLE PHASE 220V**



vedi prodotto online

CODICE: MC101

SOLUZIONI FOODSERVICE

Meltinchocs are indispensable tools for working chocolate.

Precision, design, simplicity and small size are the main advantages of these devices able to satisfy even the most demanding pastry chefs.

The analog dry melters are equipped with a practical removable stainless steel tank. The manual thermostat allows you to regulate and keep the chocolate at the desired temperature. Made of heat-resistant plastic material, the chocolate melters have a capacity of 3.6 litres.

CHARACTERISTICS:

- size cm. 24x40 h13.5
- bathtub - basin: 18x32,5 h10cm
- 3.6 litres
- shell in resistant plastic material
- thermostat with manual regulation
- do not turn on the machine without the bowl of chocolate