

CHOCO MAX



Description

Chocolate spraying machine with container capacity for 8-litre chocolate (coating, ganache) The machine is fitted with a stirring device. The special low-pressure spray gun, connected to an electrically heated fluid hose ensures problem-free and mist-free processing of your chocolate. The machine can be easily adjusted to accommodate a variety of spray images such as: very thin to very thick layers, spattering, velvet, strip/grain pattern, snow decoration etc.

Capacity container: 8 Litre Voltage: 220/240 Volt 50/60 Hz Other voltages available on request Heating capacity: 900 Watt Temperature range limited between 20°C and 60°C Recommended operating temperature: between 30°C and 40°C Easily moved on robust castors Digital temperature reading Dimensions: 540 x 450 x 910 mm (LxWxH) Weight machine: 46 KG