

Hot chocolate dispenser

274149

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

Voltage	: 230
Electrician needed	: No
Materials	: PC (Polycarbonate), Stainless steel
Packed per	: 1
Packaging type	: Box
Length (mm)	: 415
Width (mm)	: 300
Height (mm)	: 580
Usable volume (L)	: 10
Power (input) (W)	: 1006
Programmable	: No
Measurements	: 415x300x(H)580

Transport specifications

EAN	: 8711369274149
Intrastat code	: 84198180
Gross weight (kg)	: 10.2
Net weight (kg)	: 8.05
Sales units per pallet	: 12
Plastic packaging (gram)	: 755

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