

Hot chocolate dispenser

274125

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)	: 440
Width (mm)	: 360
Height (mm)	: 471
Usable volume (L)	: 5
Power (input) (W)	: 1006
Programmable	: No
Measurements	: 440x360x(H)471

Transport specifications

EAN	: 8711369274125
Intrastat code	: 84198180
Gross weight (kg)	: 9.31
Net weight (kg)	: 7.41
Sales units per pallet	: 18
Plastic packaging (gram)	: 1172

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