

Chocolady



The chocolate machine with **bain-marie** cooking process and **non-stick pan** to bring out all of the flavours and density of the chocolate.

CARPIGIANI-SLUSH

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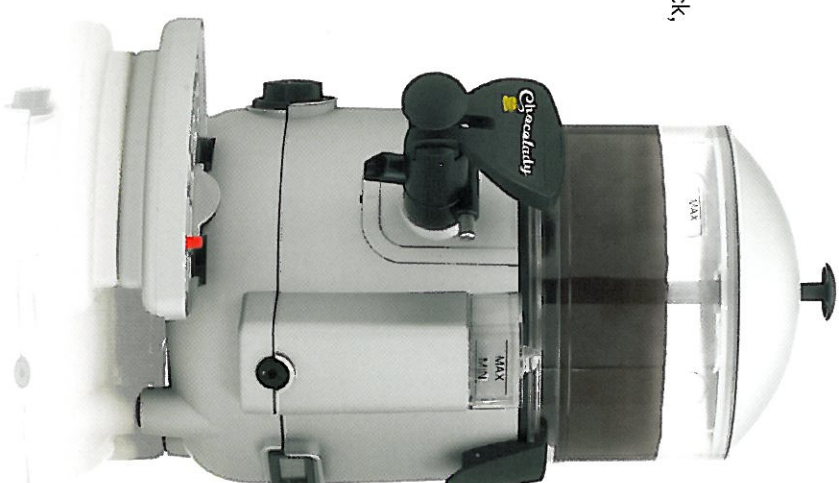
Chocolady

Main characteristics

- Bain-marie cooking process with a patented non-stick bowl
- Modern, eye-catching design
- Hot water tank with thermal insulation and quick, easy emptying process
- Product bowl that can be removed quickly
- Spigot that removes easily for faster, more thorough cleaning
- Thermostat for product temperature setting
- Large, hard-wearing drip tray with water level gauge
- Product mixing and anti-layering system
- Boiler tank water level gauge and safety system in case of a lack of water
- Non-slip feet

Technical features

- Numbers of tanks: 1 of 5 litres or of 10 litres
- Electrical power: 230/50/1; 115/60/1
- Dimensions cm:
 - 5 litres 28,7x41,3x46,5
 - 10 litres 28,7x41,3x58,1
- Weights kg:
 - 5 litres 8 kg / 10 litres 8,5 kg
- WATTI:
 - 5 litres 1000 / 10 litres 1000



SINCERT



Available in international version

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