CHOCO-BOX

BILAIT BEHIND YOUR DELIGH

TECHNICAL INFORMATION

- Professional melter completely in stainless steel.
- Various formats available with a capacity of 1.5 L up to 6 L.
- Removable trays with lids entirely in stainless steel.
- Manual temperature control from 0 to 60°C.

THE CHOCOLATE PROFESSIONAL MELTER

Small or large melters for your laboratory, the Chocobox range offers a model for every need.

From the smallest with a capacity of 1.5L through 2.5L, 3.5L, up to 6 L capacity.

Melts and maintains the desired temperature up to a maximum of 60 degrees.

Stainless steel offers additional value to this product both from the point of view of longevity and in terms of heat conductivity.

Heating occurs by conduction thanks to an internal resistance that envelops the entire heating area.

The interchangeable trays will allow you to work with more versatility and make cleaning easier.

The trays are equipped with two handles and a lid, each melter is equipped with non-slip feet.



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Model C	Capacity (L)	Total Width (mm)	Total Depth (mm)	Total Height (mm)
Chocobox 1,5 L	1.5 L	230	240	180
Chocobox 2,5 L	2.5 L	230	350	180
Chocobox 3,5 L	3.5 L	245	410	180
Chocobox 6 L	6 L	330	410	180

CHARACTERISTICS COMPARED

Chocobox: 5 stars

Rating simi	ar products:	4.0 stai
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Body quality	*****
Functionality	*****
Technology	*****
Affordability	*****

One for every need



Included:

- 1 removable stainless steel tray
- 1 stainless steel lid / n. 1 stainless steel lid
- Temperature regulator: 0-60°

Accessories:

• Each additional tray is accessory







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