


Gourmet Italian Hot Chocolate Machine

This machine has been designed to heat and mix chocolate in a special way to ensure its smoothness.

The double boiler system cooks the chocolate simply and effortlessly, producing a thick, rich chocolate beverage in a very short time.

This gourmet Italian hot chocolate beverage is a great addition to coffee and espresso shops as well as any other food operation that appreciates rich quality chocolate.



All specifications are subject to change without notice. 

FEATURES

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- ☛ Includes a product temperature display thermometer and water boiler sensor to warn user when water is low.
- ☛ Larger drip tray featuring a float indicator warns the user when full, preventing spills on your counter top.
- ☛ Customize your look by choosing from five colors: Black, Silver, Nickel, Copper, and Gold.

- ☛ Agitator maintains a consistent temperature, texture, and flavor throughout the product.
- ☛ Insulated double boiler system prevents scorching and features an anti-stick surface on the bowl.
- ☛ Easy to disassemble, sanitize, and reassemble bowl and spigot.

MODEL	CAPACITY	BASE x HEIGHT	NET WT	SHIPPING WT	VOLTAGE	AMPS
CocoCalda 5 SL8LD051129	5.2 Quarts 5 Liter	28.75 x 46.5 cm 11.3" x 18.3"	17.6 LBS 8 KGS	21 LBS 9.53 KGS	115V	8.7
CocoCalda 10 SL8LD101129	10.4 Quarts 10 Liter	28.75 x 58.1 cm 11.3" x 22.8"	18.7 LBS 8.5 KGS	23 LBS 10.43 KGS	115V	8.7

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