

hotCHOC

Spray heated chocolate - with little spray mist and continuously

For mixtures of 50% chocolate / 50% cocoa butter in a temperature range from 28°C to 35°C



Technical data

Max. output:	120 - 200 ml/min.
Max. viscosity:	20 - 28 DIN/sec.
Tank capacity:	550 ml
Output:	max. 40 W

GB

Features

Handling

very practical thanks to one-handed operation, lightweight 1.1 kg for fatigue-free work, no compressed air needed!

Heated nozzle head

continuous work with no clogged nozzles

Modern design

easy-to-clean plastic housing

230 V voltage

can be immediately connected to any conventional socket

Nearly mist-free dispersion

no unnecessary mess

Maintenance

easy to dismantle, optimised for cleaning, sturdy and oil-resistant

Spray pattern

no unnecessary mess

Scope of delivery

550 ml tank, nozzle extension, nozzle heater, insulation

DÜBÖR®