

Commercial Chocolate Dispensers

Liquid Hot Chocolate

These Chocolate Machines are designed for mixing and dispensing an espresso like “shot” of sipping chocolate. Our Chocolate Dispensers will perfectly mix your sipping chocolate while heating and constantly churning it. Sipping Chocolate can be served as a beverage, as a dessert, with coffee or over ice cream! Sipping chocolate is absolutely delicious and our Chocolate Dispenser serve a perfect cup, every time!



Continuous stirring inside the machine keeps your product smooth and consistent.

The liquid storage dispenser is removable even when full for refrigerated storage. This circulating heated liquid dispenser can also be used to dispense sauces and creamy mixtures that are served warm and require agitation (to prevent separation).

SPECIFICATIONS

STAINLESS STEEL OR BLACK CASING
CE, NSF AND ETL CERTIFIED
REMOVABLE BOWL + DRUM FOR EASY CLEANING
EASY TO CLEAN SPIGOT (FAUCET)
ON/OFF SWITCH,
ADJUSTABLE THERMOSTAT
PILOT LIGHT,
1000 / 1200 WATTS
50HZ - 220V / 240V
1 YEAR LIMITED WARRANTY

DIMENSIONS

39 X 24 X 32 CM
DIMENSIONAL SHIPPING WEIGHT: 16.8 KG
EXTERNAL BOX: 55 CM X 39 CM X 39 CM
NET WEIGHT: 7.2 KG



“PERFECT HOT CHOCOLATE AS A BEVERAGE, DESSERT OR TOPPING”