

Cod: 1150

Chocolate spraying machine with tray



Description

Machine for spraying and atomising chocolates and surrogates; various effects such as glossy, rust, velvet, wavy, orange peel or couverture can be obtained thanks to the various settings. A special dry heat transfer system allows a constant amount of melted product to be kept inside the attached tray.

Dimensions

Dimensioni esterne	360x440x300 mm
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Technical data

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Alimentazione	Electric
Frequenza	50 Hz
Potenza Elettrica	1 kW
Voltaggio	230 V