

Chocolate Melter 1.5Kg Single Container

Rs. 7500(GST Extra)

A water-less manual chocolate melting and manual tempering machine. This is a professional equipment for the hobbyist and the professional. Simply cut your chocolate slab in small pieces and melt. Burn-free and lump-free melting is guaranteed every time

Accurate temperature control (1-3°C) allows to hold melted state for extended periods allowing continuous production. Temper chocolate manually using this machine and maintain temper of a tempered batch using the temperature control knob. Start melting in 3 easy steps: 1) Cut chocolate in small pieces (smaller than 1" cubes), the smaller they are the faster they melt. Minimum 1 kg is recommended for this machine size. 2) Set temperature according to the chocolate type and your environment and keep chocolate in the machine with the lid on. 3) Stir occasionally until chocolate melts. Full instructions included in the manual.



Technical Specifications

GN Pan Specification	1/4 GN, 65mm Deep, 304 Stainless Steel
No of Cups	1
Temperature	30 °C to 100 °C
Weight in Kgs	3
Capacity	1.5 Kgs
Dimension in Inches (L X W X H)	9X12X9

02 May 2024 - Price Valid For 15 days

No 55, Sri Ram Nagar, Bharathiar University Post, vadavalli, Coimbatore - 641 046. Phone: 9489110117

ashwin@cookkart.in | <https://www.cookkart.in/>