

CHOCO BASIC



Description

This smallest of chocolate spraying machines consists of a special low-pressure spray gun with cup, heat preservation unit and spraying pressure regulator. Excellent machine for problem-free and mist-free processing of your chocolate, coating and canache. The machine is always ready for use and has a constant processing temperature. Very convenient model, simple to operate and clean. The spray gun is easy to adjust to various spray images such: both very thin and very thick layers, spattering, velvet, cocoa powder decoration, strip/grain pattern etc. The machine is supplied without compressor. The capacity required for the compressor is 60 litre per minute.

Capacity cup: 0.6 Litre Voltage: 220/240 Volt 50/60 Hz Other voltages available on request Heating capacity: 400 Watt Temperature range limited between 20°C and 60°C Recommended operating temperature: between 30°C and 40°C Digital temperature reading Dimensions: 250 x 160 x 395 mm (LxWxH) Weight entire machine: 7 KG Spray gun: 1 KG