

CUBE

Designed in Pomati style, for inclusion in bakeries, cafes, ice cream and chocolate forniture with the aim of attracting and hitting customers through the big impact given by the continuous fountain of chocolate. Doses of chocolate in cups and cones, ice cream variegation and "chocolate Marocchini" are just some of the possible applications.



TECHNICAL CHARACTERISTICS:

- Tank capacity **Kg. 5**
- Heated chocolate tank with thermostat
- Programmable on/off
- Backflow to discharge the chocolate and clean
- Removable archimedean screw for cleaning and change chocolate
- Pedal doser to control dosage of chocolate
- Volt 240 – Hz 50 - KW 0,40 single phase (special voltages on request)
- Dimensions: mm 290 x 410 x h 350 (Chocolate tube height 48 cm.)
- Net weight: **kg 24**

