

TXM - Hot chocolate dispenser

BASIC

TXM/20-LB

- Chocolate dispenser to make, keep and serve the hot chocolate.
- Has stirrer which constantly stirs the chocolate, thereby maintaining its texture.
- Bain-marie heating system, maintaining the purity of the chocolate without reheating it.
- Temperature regulation by way of a thermostat.
- Dual-position tap.
- Water level view.
- Thermally insulated with minimum energy consumption.
- Interior tank, tap and removable stirring paddles to facilitate cleaning.
- Maintains the operating temperature constant from the interior tank to the tap spout outlet.
- Stainless steel manufactured



| SPECIFICATIONS | TXM/20-LB |
|-------------------|-----------|
| Capacity (litres) | 20 |
| Total height (mm) | 750 |
| Diámetro (mm) | 360 |
| Length (mm) | |
| Depth (mm) | |
| Service area (mm) | 85 |
| Voltage (V) | 230 |
| Power (W) | 3000 |
| Weight (Kg) | 21 |

Equipment for **the hospitality, restaurant and mass catering sectors**

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