

TXM - Hot chocolate dispenser

CLASIC

TXM/40-LC

- 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
- High-flow, inclined outlet conduit to facilitate the exit of thick chocolate.



SPECIFICATIONS	TXM/40-LC
Capacity (litres)	40
Total height (mm)	750
Diámetro (mm)	460
Length (mm)	
Depth (mm)	
Service area (mm)	100
Voltage (V)	230
Power (W)	3000
Weight (Kg)	29

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