

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

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