

TXM - Hot chocolate dispenser

BASIC

TXM/5-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.
- Thermally insulated with minimum energy consumption.
- Interior tank, tap and removable stirring paddles to facilitate cleaning.
- Stainless steel manufactured



| SPECIFICATIONS | TXM/5-LB |
|-------------------|----------|
| Capacity (litres) | 5 |
| Total height (mm) | 530 |
| Diámetro (mm) | 260 |
| Length (mm) | |
| Depth (mm) | |
| Service area (mm) | 85 |
| Voltage (V) | 230 |
| Power (W) | 1000 |
| Weight (Kg) | 11 |

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

Comte Borrell 187, 08015 - Barcelona (SPAIN) · Tel. (+34) 93 215 18 71

campeona@campeona.es · www.campeona.es