

TXM - Hot chocolate dispenser

BASIC

TXM/9-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/9-LB
Capacity (litres)	9
Total height (mm)	650
Diámetro (mm)	260
Length (mm)	
Depth (mm)	
Service area (mm)	85
Voltage (V)	230
Power (W)	1500
Weight (Kg)	13.5

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