

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