

Chocolady

SMALL SIZE, HIGH PERFORMANCE





Chocolady

Perfect for businesses with a large chocolate demand

The new versatile dispensing option to any restaurant, tailgates, catered events. Designed to dispense chocolate and all hot beverages

Select your capacity

5L or 10L

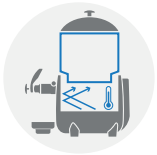
Enjoy real chocolate flavour thanks to the **Bain-marie heating**

Bottom boiler contains hot water and upper bowl is where chocolate is placed so that it is heated by the water (without being immersed)

This **indirect melting method** avoids the direct contact between the heating source and food.

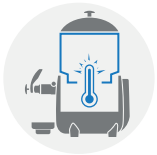
The chocolate is heated up slowly and without causing it to burn, leaving the finished silky smooth and ensuring **premium texture, flavor and aroma.**





Thermal insulation, 2 benefits

Stainless steel internal boiler with thermal insulation. Maintain constant heater temperatures and avoid stay hot to touch.



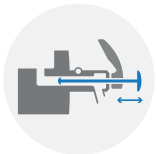
Don't worry about Overheating

Is equipped with a sensor that prevents Chocolady from overheating if the water levels gets too low.



Adjustable Thermostat

Allows you to adjust the best temperature for your chocolate to acquire the appropriate creaminess and texture.



Anti-Clogging Tap

To keep chocolate from clumping as it pours. The front rod allows to remove from the internal part of the faucet any traces of grease that could obstruct the passage of the chocolate.



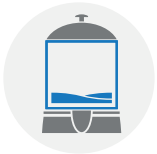
Show&Sell, Cristal Clear Bowl

It is much more attractive to see the chocolate we are going to drink than from a container that we do not know what is inside.



Continuous Mix

Prevents products from settling to the bottom and ensures a perfect product lump-free consistency.



Minimum level not required

No minimum level of product is required, as the heat is indirect, it does not burn the product in case of low level.

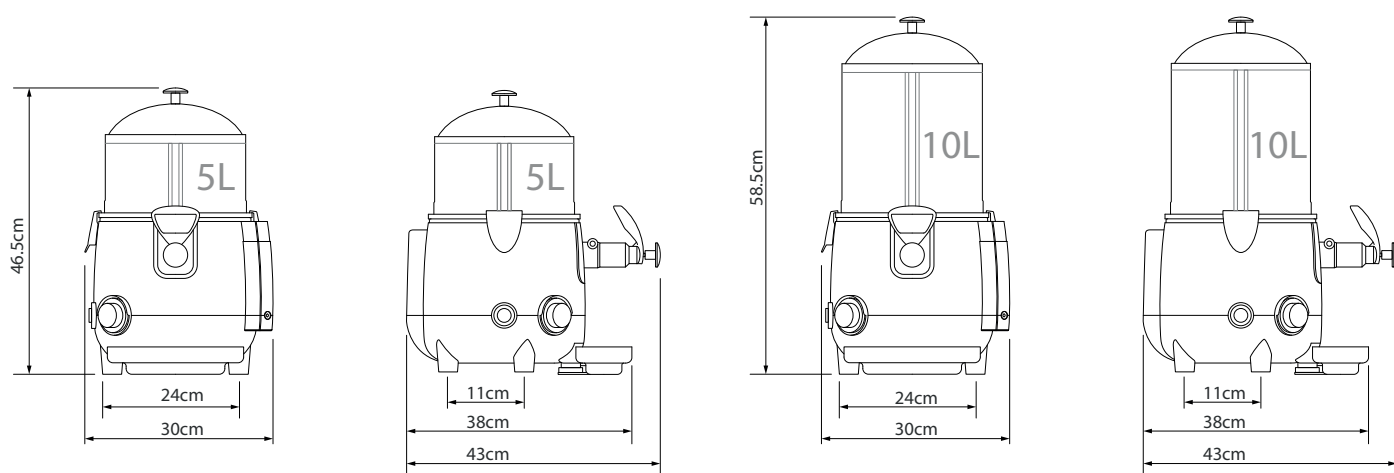


Not Only Chocolate

Can also be used to dispense:

- Milk
- Teas
- Coffee
- Gravy
- Broths
- Au Jus
- Syrups
- Hot Cider
- Mulled wine
- Cream sauces
- Vegetable purees
- Nacho cheese sauces
- Drawn butter (for seafood)
- Butter topping (for pop corn)





MODEL	5L CHOCOLADY	10L CHOCOLADY
Bowl Capacity	5 L	10 L
N° of Bowls	1	1
Net Weight	9 Kg	9 Kg
Standard Voltage	230V/50Hz	230V/50Hz
Special Voltage	220V/60Hz - 115V/60Hz	220V/60Hz - 115V/60Hz
Power	1000 W	1000 W
Amp	8.2	8.2
Production	Hot Beverages: Hot Chocolate, Coffee, Milk, Tea, Mulled Wine, etc.	
Temperature Control	Adjustable thermostat	Adjustable thermostat
Temperature Range	Up to 85°C	Up to 85°C



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