

Coffee and Chocolate Heating Dispenser

This dispenser is designed for heating and dispensing both coffee and chocolate. It features a transparent container to monitor the liquid level, a temperature control knob for adjusting the heating intensity, and a dispensing tap for easy serving.



Overview

Professional Beverage Heating Dispenser

This high-performance dispenser is expertly designed for serving hot chocolate and coffee in commercial settings. Featuring a durable stainless steel base and a shock-proof 3-litre bowl, it ensures consistent quality through a direct heat mechanism and constant stirring. With dual thermostats and ergonomic design elements like a retractable drip tray and aroma vents, it offers both precision control and operational efficiency for your beverage service.

Technical Specifications

Power Rating

1200 W

Power Consumption

Electrical Input

AC 220-240V 50/60Hz

Bowl Capacity

3 L

Design & Features

Key Features

- Direct heat mechanism with constant stirring
- Dual thermostats for precise temperature regulation
- Shock-proof bowl
- Retractable drip tray
- Specially designed aroma vents
- Easy disassembly for cleaning

Construction

Stainless Steel Base, Shock-proof material

Logistics & Packaging

Weight Details

| Weight Type | Value |
|---------------------|---------|
| Net Weight (N.W.) | 10.5 kg |
| Gross Weight (G.W.) | 11.5 kg |

Container Loading Capacity

| Container Type | Quantity |
|----------------|----------|
| 20' FCL | 920 |
| 40' FCL | 1840 |
| 40' HQ | 2234 |

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| Product Dimensions | 265 x 215 x 414mm |
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