TECHNOKITCHEN FABRICATIONS

HOT CHOCOLATE DISPENSER

ISM-HCD5L



STANDARD FEATURES

5 L bowl · 30–90 °C · digital control

- Serves hot chocolate and other hot drinks from a 5 L transparent bowl, so guests see the drink and staff pour cup after cup at a café counter, hotel breakfast buffet or dessert station.
- A stirring paddle turns inside the bowl and keeps the drink moving, so a thick hot chocolate stays smooth and evenly heated through the service.
- The digital controller sets the temperature from 30 °C to 90 °C, to hold each drink at its right serving temperature.
- The dispensing tap with lever fills a cup with one hand, and the drip tray under the tap catches the last drops to keep the counter clean.
- A lid with knob keeps the drink covered between servings. The 400 W unit stands on a 40 × 32 cm footprint and is 47 cm high.

PRODUCT SPECIFICATIONS

Dimensions (W × D × H)	40 × 32 × 47 cm
Bowl	5 L, transparent, with stirring paddle
Temperature	30 °C to 90 °C
Control	Digital controller
Dispensing	Tap with lever, drip tray
Power	400 W

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