

CHOCO-HOT SPRAY



TECHNICAL INFORMATION

- Compact product: 218x243x453(h) mm
- Professional airbrush with 1.9 mm nozzle and one litre capacity
- Control panel with, temperature regulator, pressure gauge and pressure regulator
- Designed and built with attention to details with a ventilated heated chamber
- Total weight 12 kg



THE CHOCOLATE PROFESSIONAL MELTER

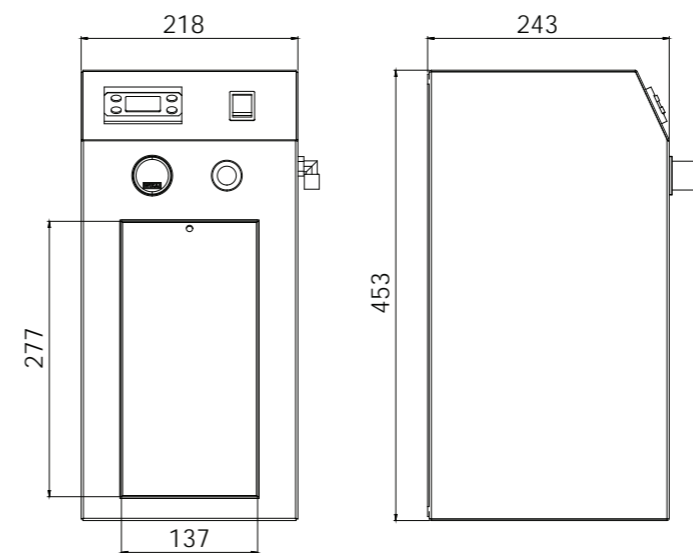
Chocohot Spray is a machine designed to decorate and color subjects using sprayed chocolate or cocoa butter.

These types of processing require very precise temperature control, therefore the machine is equipped with the requirements to keep the product tempered at the suitable temperature and for prolonged periods of time.

Suitable for small and large laboratories, it has an airbrush with a 1 liter tank which is comfortably housed in a heated chamber.

The temperature is controlled via a LED display located on the panel control together with a pressure regulator that allows to manage the spray jet.

This product is available in single and double versions.



Included:

- Airbrush with 1 L tank
- 1.9mm spray nozzle
- Air inlet and connection pipes

Accessories:

- Special no oil compressor
- Additional airbrush and chamber

Your creative side

CHARACTERISTICS COMPARED

Chocospray: 5 stars

Rating similar products: 4.0 stars

Production capacity	★★★★★
Functionality	★★★★★
Technology	★★★★★
Accessories	★★★★★





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