

|               |                           |
|---------------|---------------------------|
| MANUFACTURER: | Roband Australia          |
| CATEGORY:     | Chocolate Bain Maries     |
| MODEL / DESC: | CHOC1A/CHOC2A             |
| ORIGIN:       | Australia                 |
| WARRANTY:     | 1 Year (refer to website) |



# Chocolate Bain Maries

## Holds Temperature of Melted Chocolate | 2 Sizes Available

Roband chocolate bain maries are designed for holding the temperature of melted chocolate for food coating applications.

### FEATURES

- Designed to take various combinations of gastronorm pans
- Wet operation only^
- Self-resetting thermal safety cut-out
- Double skin tank
- Thermostatically controlled (temperature range 20-50° C)
- Stainless steel construction

^Machines should not be left unattended.



CHOC2A

### SPECIFICATIONS

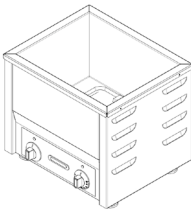
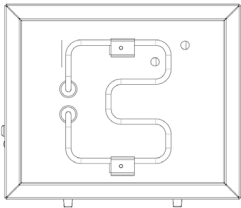
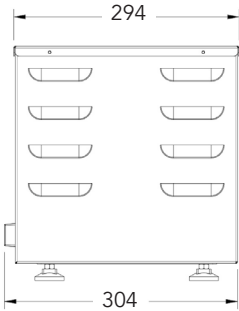
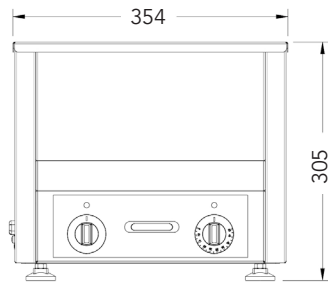
| MODEL  | PAN COMBINATION               | POWER Watts | CURRENT Amps | DIMENSIONS* w x d x h (mm) |
|--------|-------------------------------|-------------|--------------|----------------------------|
| CHOC1A | 1 x 1/2 size 150 mm plus lid  | 670         | 2.9          | 355 x 305 x 320            |
| CHOC2A | 2 x 1/2 size 150 mm plus lids | 1000        | 4.4          | 560 x 355 x 320            |

Note: Available without pans. Delete "A" from Model No. \*Widths exclude electrical cord.

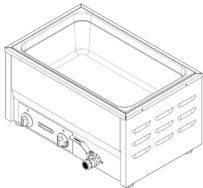
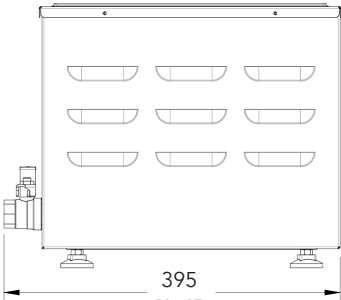
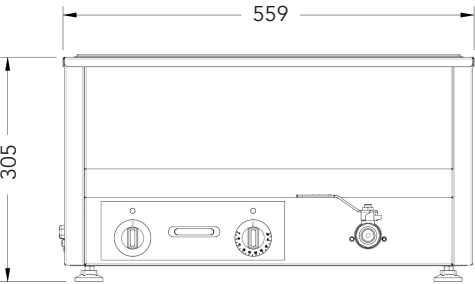
### DIMENSIONS

All measurements are in millimetres ~

CHOC1A



CHOC2A



~Line drawings not to scale