

We share your passion!

Choco 100

Item: BKCH100

Designed for direct spraying of chocolate (compound or couverture) or cocoa butter from a reservoir, which is heated by circulating hot air with digitally adjustable temperature.

Key Features

Heated hose
Air mix spray technology with low pressure
Constant temperature regulated by digital control
Various decoration possibilities thanks to separate adjustment of liquid and air pressure

Applications

Cake decoration, coating of marzipan pieces with cocoa butter,...
Velours effect, fine sow effect, stripes,...can be used with chablons

Benefits

Easy to use, interchangeable container

Options

Undercarriage
Available with 2 spray guns (Choco 100 Twin)

Technical Specifications

220V/ 60Hz
Power: 0.5 kW
Air: 90psi - 35 Gal./min. - need to be connected to external compressor (not included)
Container capacity: 2lb.
12 in. x 15 in. x 15in. - 45 lb.

