

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<sup>^</sup>
- Self-resetting thermal safety cut-out
- Double skin tank
- Thermostatically controlled (temperature range 20-50° C)
- Stainless steel construction

<sup>^</sup>Machines should not be left unattended.



CHOC2A

### SPECIFICATIONS

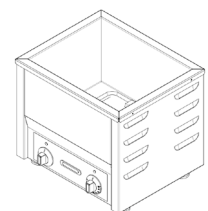
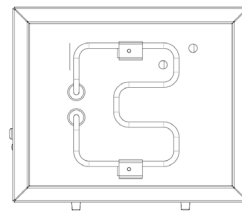
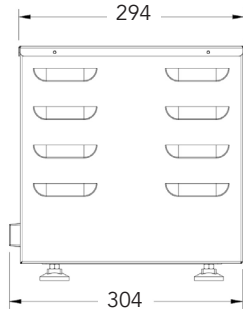
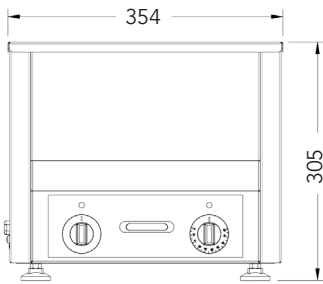
MODEL	PAN COMBINATION	POWER Watts	CURRENT Amps	DIMENSIONS* w x d x h (mm)
CHOC1A	1 x 1/2 size 150 mm plus lid	670	2.9	355 x 305 x 320
CHOC2A	2 x 1/2 size 150 mm plus lids	1000	4.4	560 x 355 x 320

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

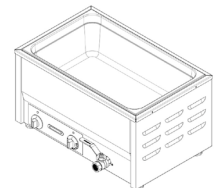
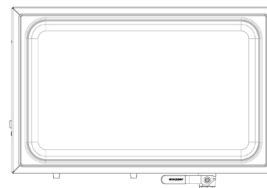
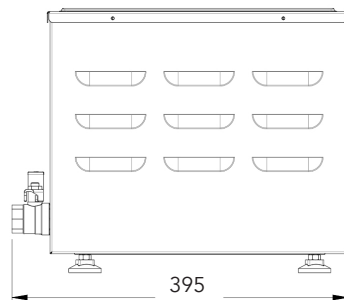
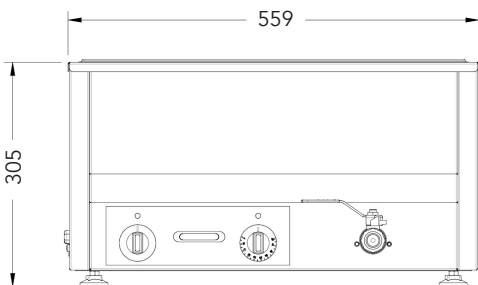
### DIMENSIONS

All measurements are in millimetres ~

#### CHOC1A



#### CHOC2A



~Line drawings not to scale