

## 2. MACHINE DESCRIPTION

### 2.1. Use of the machine

The machine for professional use you have purchased is intended to produce hot chocolate drinks.

### 2.2. Main components

The main components making up the machine are:

- 1 Bowl lid
- 2 Bowl (5 or 10 litres [1.32 or 2.64 US gals])
- 3 Mixing auger
- 4 Bowl hook-on handles
- 5 Machine body
- 6 Main switch
- 7 Chocolate temperature adjustment thermostat (°C - °F)
- 8 Lower body
- 9 Mixer
- 10 Pan
- 11 Lid for boiler tank water level indicator tray
- 12 Boiler tank water level indicator tray
- 13 Product dispenser unit (tap)
- 14 Drip tray maximum level indicator
- 15 Drip tray grid
- 16 Drip tray
- 17 LCD for product temperature display (°C - °F)
  - Standard on 115 V version
  - Optional on 230 V version
- 18 Boiler tank drainage cap

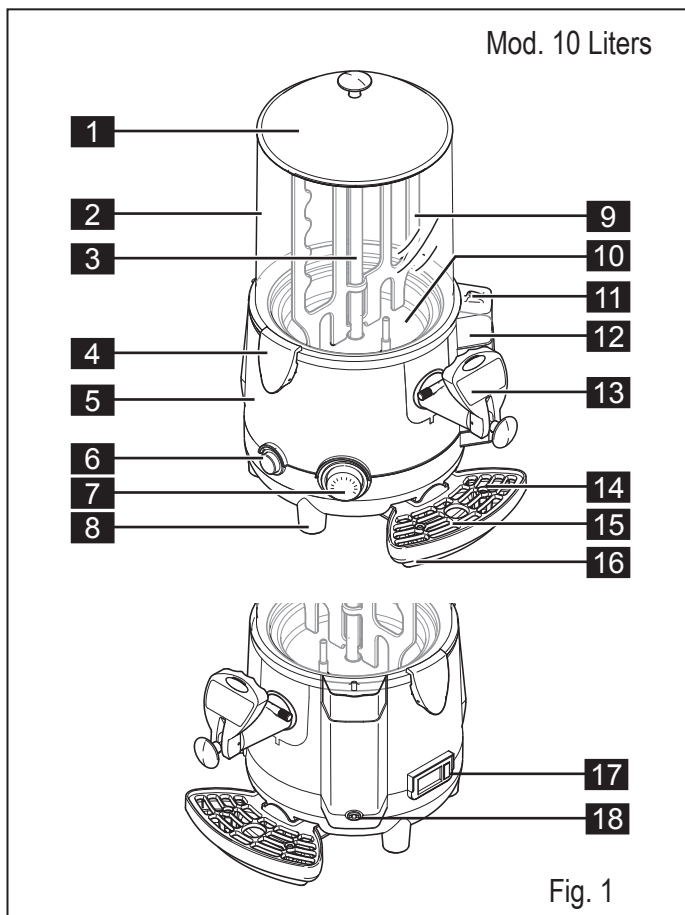


Fig. 1

## 2.3. Technical Data

The technical data and features are listed below.

<b>Model</b>	<b>5 Liters (1.32 Gal US)</b>	
<b>Machine dimensions (L x P x A)</b>	L=28,75 cm (11.32 inch)	P=41,35 cm (16.28 inch)
	A=46,50 cm (18.31 inch)	
<b>Weight (bowl empty)</b>	8 Kg (17.6 lb)	
<b>Maximum Electrical Input (W)</b>	See rating plate on side of machine	
<b>Operating voltage (V)</b>		
<b>Ambient operating temperature</b>	Min. 10°C (50°F) Max. 32°C (89,6°F)	
<b>Number of bowls</b>	1	
<b>Capacity of each bowl</b>	5 Liters (1.32 Gal US)	
<b>Sound pressure level</b>	<< 70 dB <sub>A</sub>	
<b>Class</b>	N	



**Note:** The manufacturer reserves the right to make changes to the machine without notice.



**Important:** Any changes and/or additions of accessories must be explicitly approved and implemented by the manufacturer.

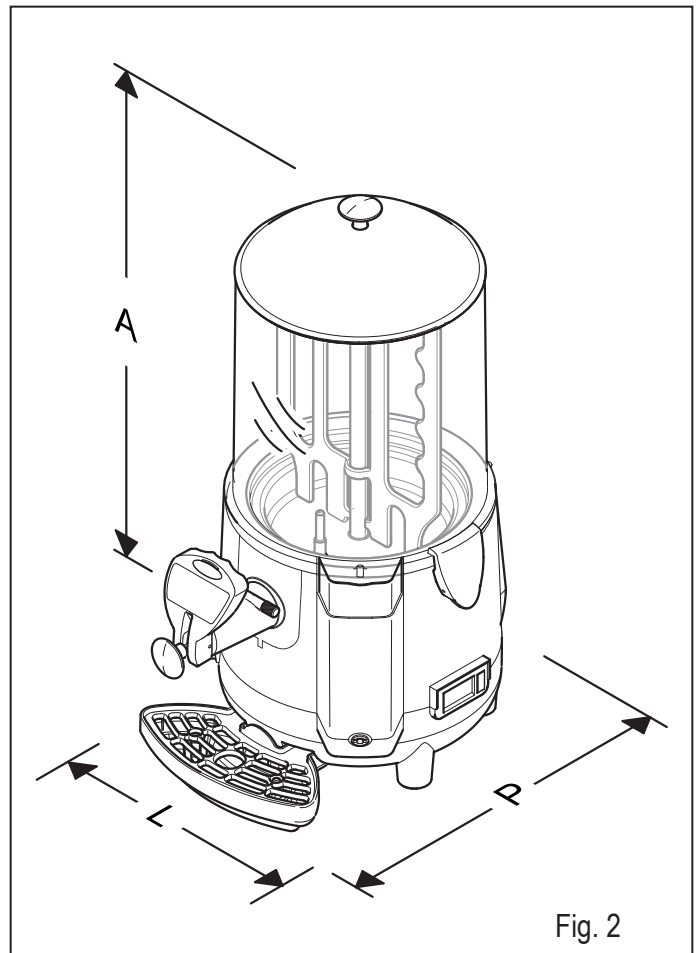


Fig. 2