



Chocolate and spreadable cream dispensing, melting and dosing machine.

Macchia is one of the best selling machines in the range as it appeals to the more innovative workshops on the market, offering the opportunity to the end users of preparing in full sight of clients specialities based on chocolate such as marocchinos, shot glasses of chocolate and gianduja, decorations and variegation of ice-cream, hot chocolate, etc.

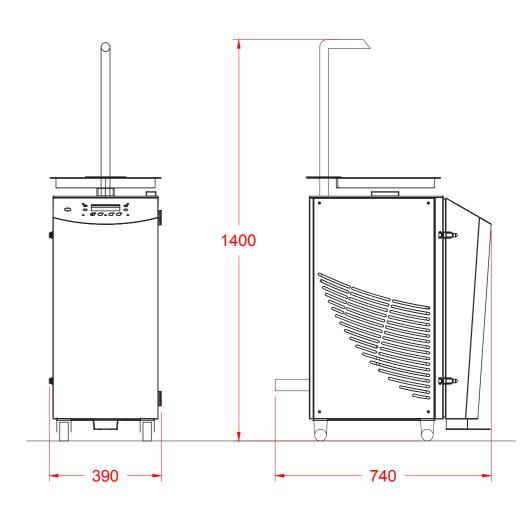
It is equipped with a flow control pedal and volumetric dispenser to regulate the quantity of product offered to clients.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 390x740x1400
Empty weight [kg] 56
Material in contact with food inox AISI 304 L
Gaskets PTFE
Tank capacity [kg]10
N° sviwelling wheels 4

Electrical characteristics

Total installed power Supply voltage Number of phases Frequency Enclosure degree of protection Connection: industrial plug [kW] 0,7 [VAC] 400 / 200 1* / 3 [Hz] 50 / 60 IP65 16A - 5 poli



SELMI chocolate machinery

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