



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
 Empty weight
 Material in contact with food
 Gaskets
 Tank capacity
 N° swivelling wheels

[mm] (LxWxH) 390x740x1400
 [kg] 56
 inox AISI 304 L
 PTFE
 [kg]10
 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

