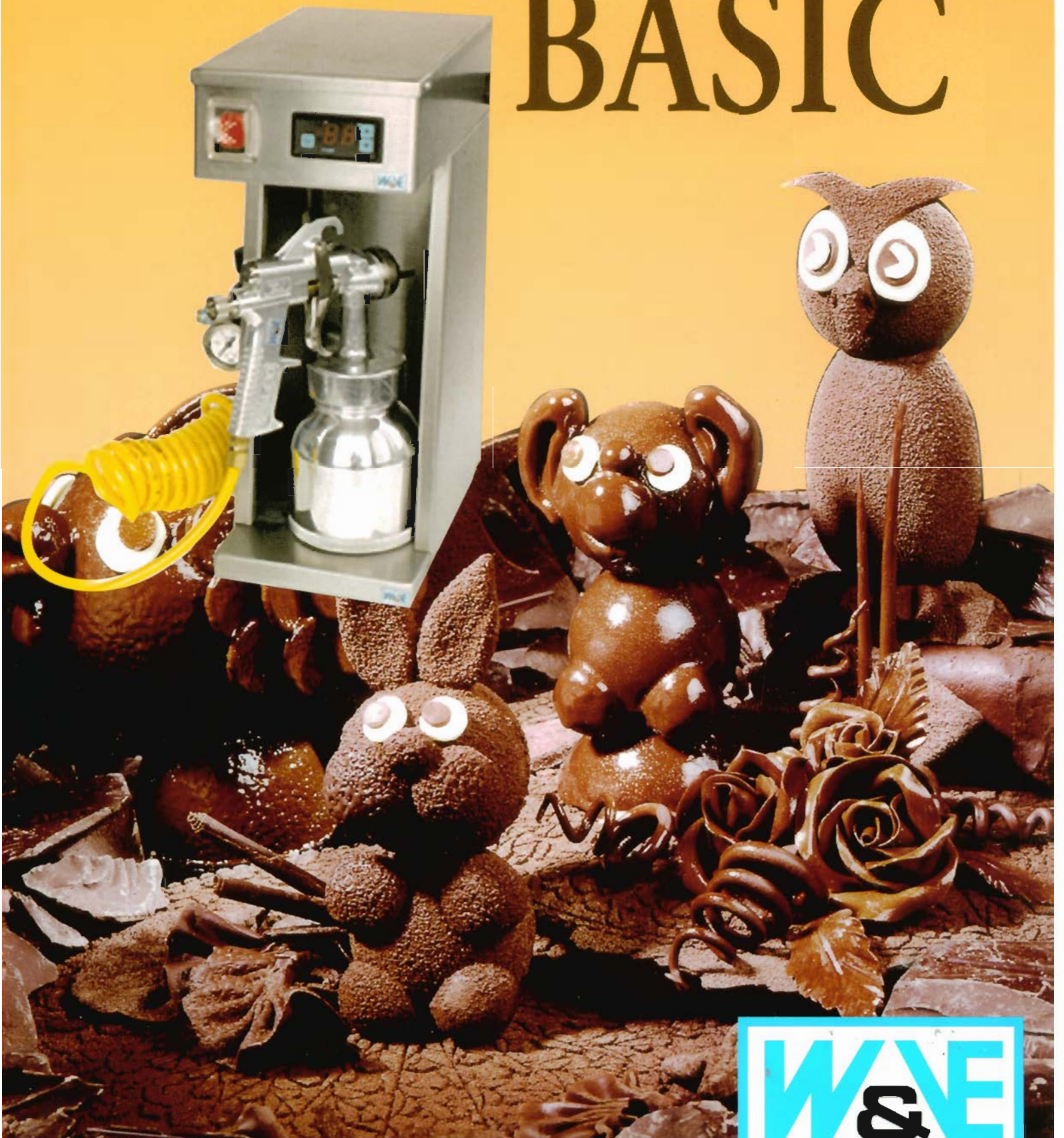
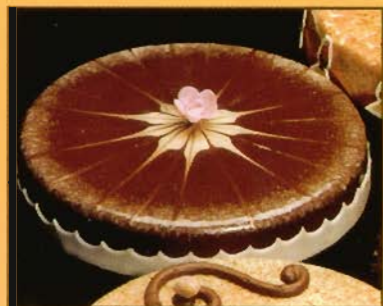


CHOCO- BASIC



CHOCO-BASIC



CHOCOLATE-SPRAYING MACHINE

Type: Choco-Basic consisting of a special low pressure pistol with container, heating unit and pressure regulator.



- For spraying your own chocolate without any problems. No vapour when applying
- Always standby. Always the right temperature (by electronic adjusting device)
- Handy model, easy to use, fast and simple cleaning
- Easy adjustable for any amount of chocolate or for spraying small and large products



Technical data

- Power requirements: 220 Volt / 400 Watt
- Filling capacity container: 0,6 litre
- Temperature setting from 20° to 60°C
- Advised temperature to work with: 30° to 40°C
- Delivery without compressor



THE INVENTORS
Willemse & van Engelen B.V.
Manufactures of bakery machines

APEX BAKERY EQUIPMENT CO. INC.
803 Main St. Belmar, NJ 07719
Toll Free in USA - 888-571-3599
Outside USA - 732-681-9496
Fax - 732-681-1269
www.apex-equip.com