



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

**INTRODUCING
THE UNISOURCE
CHOCOMAX™
CHOCOLATE SPRAYING MACHINE**

Features:

- 8 liter filling capacity
- Equipped with agitator
- Low pressure pistol connected to electrically heated hose enables chocolate to be sprayed with ease and without vapor
- Easily adjusted to apply varying amounts of chocolate for both large or small products
- Power 220 Volt / 900 W
- Temperature settings from 20° to 60° C
- Advised working temperature: 30° to 40° C
- Dimensions 54 x 91 x 45 cm



CHOCOMAX™

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