



Follow the Leader™

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

**SAVE
50%**

Time, labor and
chocolate ingredients
instead of
producing by hand

**INTRODUCING
THE UNISOURCE
"CHOCO"
Supreme**

CHOCOLATE SPRAYING MACHINE



**Unisource
Choco Supreme
sprayer**

The Choco-Supreme consisting of a special low pressure pistol with container, heating unit and pressure regulator for consistent spraying.

- For spraying your own chocolate without any problems.
No vapor when spraying
- Meets all HACCP Guidelines for safety and environment
- Always on standby, Always the right temperature (by electronic adjustment device)
- All stainless steel construction
- Handy model, easy to use, fast and simple cleaning
- Easily adjustable for any amount of chocolate
- For spraying small and large products
- 1 year parts & labor
- Nationwide 24/7 service
- Dimensions 12"W, 12"D, 24"H
- Power requirements: 220 Volt/400 Watt

Specifications:

- Filling Capacity container: One litre
- Temperature setting: from 20 to 60 degrees Celsius
- Advised temperature to work with: 30 to 40 degrees Celsius
- Save 50% labor
- Air compressor not included (optional)

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