

**SAVE
50%**

Time, labor and
chocolate ingredients
instead of
producing by hand



Follow the Leader™

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

INTRODUCING
THE UNISOURCE
CHOCO
“Supreme” **Duo**
CHOCOLATE SPRAYING MACHINE



**Unisource
Choco Supreme Duo
Sprayer**

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

- Two separate units allows baker to spray multiple chocolates and colors without washing unit. Save time and labor
- 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 20"W, 12"D, 24"H
- Power requirements: 220 Volt/400 Watt or 110 Volt

Specifications:

- Filling Capacity: each 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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