

macchia

BENCHTOP FILLING INJECTOR

Compact size • Ideal for use on benchtops of patisseries, cafes, ice cream shops and chocolateries • Used for variegation of ice cream cones and cups, chocolate flavoured marocchino coffee, hot chocolate, etc... • Equipped with volumetric dispenser and flow control pedal Option to modify to single phase 220 V • Option to modify to three phase 220 V - 50/60 Hz

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.

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 0,7 Kw - 16 A - 5 poles
Tank capacity: 10 Kg
Dimensions: h. 850 mm, w. 420 mm, d. 700 mm
with tube: h. 1360 mm



macchia temperante

BENCHTOP FILLING INJECTOR

Requires running water connection

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 1 Kw - 16 A - 5 poles
Tank capacity: 10 Kg
Hourly production rate: 35 Kg
Dimensions: h. 850 mm, w. 420 mm, d. 700 mm
tube: h. 1360 mm

