

MACCHIA

BENCHTOP FILLING INJECTOR

- Compact size.
- Ideal for use on benchtops of patisseries, cafes, ice cream parlours 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.



TECNICAL DATA

Tank capacity: 10 Kg.

Power consumption: 380V three phase, 5 poles Hz.50

Dimensions: 420x700x1360H mm.

Macchia, with its compact size and pleasing aesthetics, has been designed especially for use on benchtops of patisseries, cafes, ice cream parlours, chocolateries, etc...

It can be used for variegation of ice cream cones and cups, chocolate flavoured marocchino coffee, hot chocolate and for the preparation and sale of small glasses of chocolate and gianduja. It is equipped with a volumetric dispenser and flow control pedal.