

FONDANT ECLAIR



Description

The Fondant éclair machine has been developed especially for the decoration of products such as for example éclairs and Donuts. This material and time saving machine is fitted with a specially developed decorating spray gun that when required can be supplied with a variety of spray nozzles. By changing the spray nozzle more or less product will be applied to the éclair.

Filling capacity: 10 Litre Voltage: 220/240 V 50/60 Hz Other voltages available on request Dimensions: 540 x 450 x 850 mm (LxWxH) Capacity: Heating capacity 2000 Watt Short heating-up interval, always ready for use Easy to operate Special spray gun with decorating nozzle, controlled application of the fondant All fluid ducts are manufactured from high-quality materials such as stainless steel and special plastics Fitted with electrically heated spray gun hose Precise digital temperature control Weight: 65 KG Constructed in compliance with HACCP guidelines and CE norms Machine is supplied without compressor