

# STAND-ALONE STRINGER

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The Perfect Choco Stand-Alone Stringer is designed for large batch confectioners and industrial production facilities.

The Stand-Alone Stringer is unique, as it does not require pairing with an enrober. Applied on the food belt, this is very useful for enrobing in one flavor and stringing with another while delivering a consistent chocolate drizzle applied to the tops or your products. Known for its reliability and its consistency; the Perfect Choco chocolate Stand-Alone Stringer is specifically designed for keeping your chocolate fluid and heated without the risk of hardening.

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## Specifications:

- Available in single or double loop
- Nozzle diameter of 1/8"
- Nord Gear motor reducer
- Constructed of stainless steel and other food grade approved materials
- Easy to clean design
- Flexible supply pipe heated by radiation

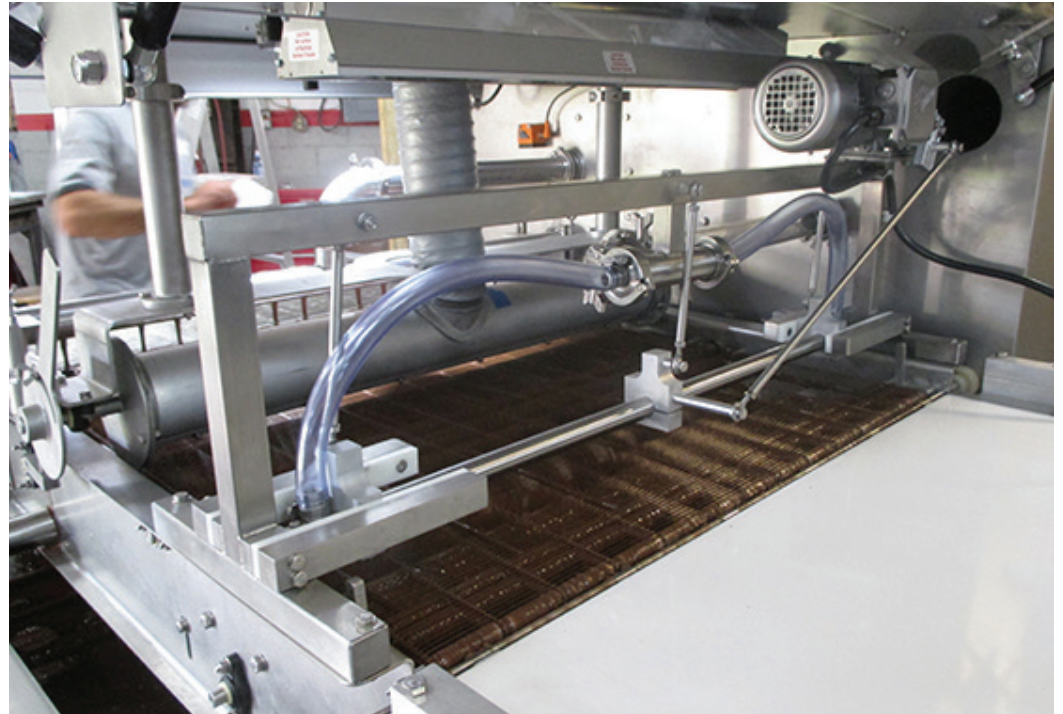
Optional add-on: Self-cleaning option controlled by PLC, Tees filter

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## Power Requirements

### ST-6 to ST-60

Volt	Hertz	Amp
120	60	1



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