

STRINGER

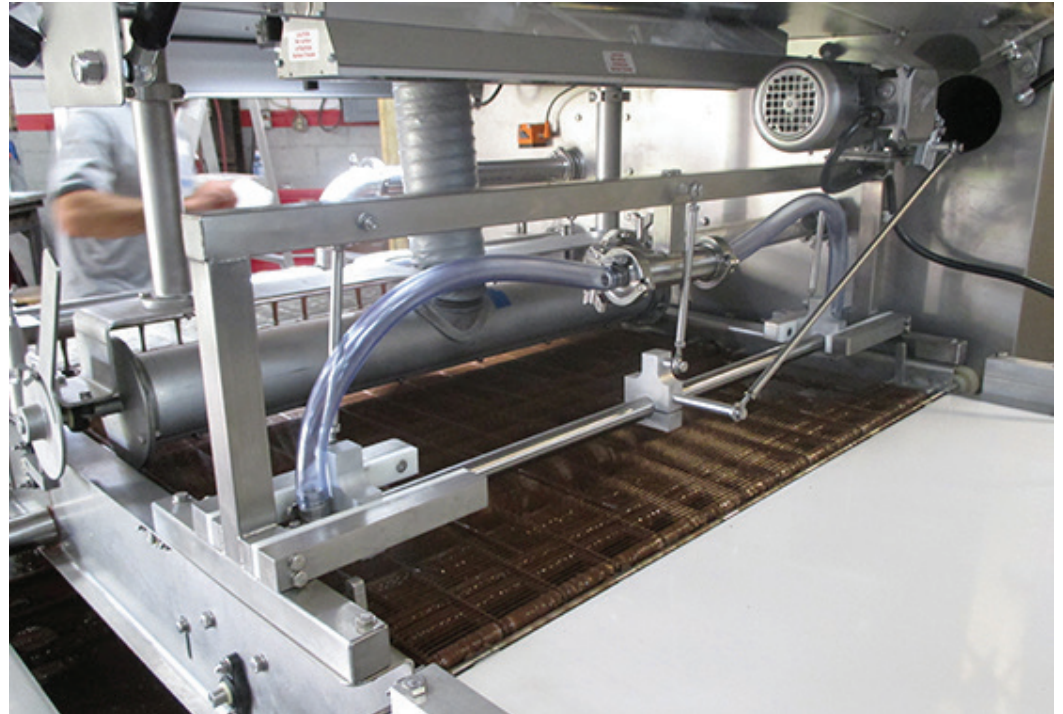
The Perfect Choco Stringer is designed for large batch confectioners and industrial production facilities.

The Stringer is usually paired with a bottomer and other large equipment. Delivering a consistent chocolate drizzle applied to the tops of your products. Known for its reliability and its consistency; the Perfect Choco chocolate Stringer is specifically designed for keeping your chocolate fluid and heated without the risk of hardening.

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



Power Requirements

ST-6 to ST-60

Volt	Hertz	Amp
120	60	1



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