

The Cone Dipper is uniquely designed for:

- Ice cream parlors
- Shops trying to differentiate themselves by offering a more extensive line and decadent range of products to their patrons



The Cone Dipper is designed with you in mind. It meets and exceeds your expectations with a high performance and low maintenance machine. The easy to clean design allows for quick clean-up and extra versatility.

It's perfect for ice cream shops that are looking to stand out from their competition by offering a more extensive line with many flavours of real chocolate, a unique feature on the market. With various sizes available you can customize your production level to be suited to your clientele's needs.

Cone Dipper



Features & Benefits of the Cone Dipper

- A better temperature control made for real chocolate dipping
- Manufactured by chocolate experts
- Customizable size and shape to fit any layout
- Can be customized to fit into a counter or mounted on a table
- Fail-safe temperature reader to prevent burning chocolate
- Interchangeable pans for quick chocolate change and cleaning
- Available in 4, 6, 8, 12 or 18 flavors options.



Related Products & Accessories

Additional Pans



8904 boul. Industriel
Chambly, QC J3L 4X3 • Canada
info@perfectchoco.com
www.perfectchoco.com
450.658.7936

