

Cone Dipper

The Perfect Choco Cone Dipper is perfect for Ice Cream parlors looking to differentiate themselves by offering a more extensive and decadent range of products to their patrons. Using real chocolate, this machine delivers consistent results for dipping ice cream cones, ice cream bars, waffles, etc... The Dipper comes in different sizes and quantities of containers allowing you to offer more variety to your clientele. The well-thought-out design makes it easy to clean and practical for quick pan changes and clean-ups during periods of high demand.

Specifications:

- Tempering equipment, air heated by electric elements
- Chocolate capacity 1.9L (2 US quarts)
- Adjustable dual display with electronic thermostat (FUJI)
- RTD temperature probe
- Preventative temperature reader which helps prevent burning
- Interchangeable chocolate pans for quick color/flavor change
- Manufactured with food grade approved materials such as stainless steel
- Stainless steel lids with slots for utensils
- Containers are easily removable for quick and easy cleaning without the use of any tools
- Equipment may be installed on a tabletop or fitted into a counter



Additional Information

Model*	Qty	Volume	Length	Width	Height	Voltage	Hertz	Amp	Phase
T2X2	4	1.9L	17.75"	14.25"	12.125" +1"	110	60	4	1
T2x3	6	1.9L	24.25"	14.25"	12.125" +1"	110	60	5	1
T2x4	8	1.9L	29.25"	14.25"	12.125" +1"	110	60	8	1
T3X4	12	1.9L	29.25"	20"	12.125" +1"	110	60	8	1
T3X6	18	1.9L	40.75"	20"	12.125" + 1"	110	60	11	1

* Custom design available upon request.



Accessories



Additional pans & covers

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