

We share your passion!

MTD 1-2-3

Item: MTD123

Table top all-stainless 304 professional melting tray designed for chocolate, icing, fudge, ganache, pâte à glacer,...

Key Features

- All stainless for longer life of the tray
- Accurate temperature control
- Standard size NSF removable stainless catering pans
- Side heaters included

Applications

Ideal for melting or manual tempering of chocolate, ganaches, icings, fudge,...

Benefits

- Gentle heating of the chocolate. No hot spots
- No water. Dry heat
- No risk of cracking of the edge like with plastic trays
- Bottom and side heating - Low power consumption

Options

- Kit of 2 half size pans available for standard model
- Can be used together with the Bakon USA Vibrating Table

Technical

- Max. temperature: 140F
- Power: 0.5 kW
- 115V/ 60 Hz
- 5 Amps
- Capacity: 25 lb. standard version or optionally 2 x 12.5lb.
- Dimensions: 23 1/2 in. x 13 3/4 in. x 5 1/2 in. - 30 lb.



For more information, please call 310-533-3939

www.bakonusa.com