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ICB ITALY NOVAFLON ~ NOVAFLON

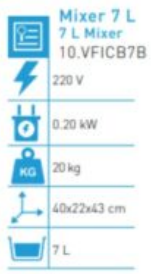


For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM:

FEATURES :

NOVAFLON is the line of a long-lasting non-stick sheets made of green teflon, material with excellent non-stick quality. The main characteristic ofNOVAFLON is its resistance, which ensures numerous bakes.
Novaflon can be used at temperatures ranging from -200°C to +260°C.



Read More
SKU: NOVAFLON

ICB ITALY MIXER 7 LITER , MIXERS ~ 10.VFICB7B



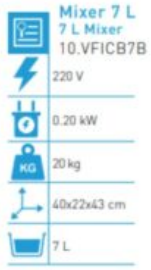
For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W400 X D220 X H430 mm

FEATURES :

The mixers are particularly suited for all processes of pastry making, bakery and catering.
The kneading mixers are supplied with spatula,hook and whisk.

Read More
SKU: 10.VFICB7B





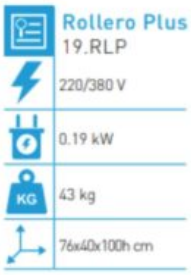
ICB ITALY CROISSANT ROLLING MACHINE , ROLLERO PLUS ~ 19.RLP

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM: W310 X D460 X H260 mm

FEATURES :

ROLLERO is a croissant rolling machine that can quickly make croissants as well as similar products just by placing a dough triangle on the dedicated conveyor belt. Two models available: Rollero, ideal for standard croissants, and Rollero Plus, ideal for softer and harder doughs, gluten free, etc.



- Compatible with different thickness: from 3 to 5 mm for Rollero and from 3 to 8 mm for Rollero Plus.
- Up to 1800 pieces per hour.
- Removable conveyor belt to facilitate cleaning the equipment.

Read More
SKU: 19.RLP





ICB ITALY COATING MACHINE , ICBASSINA ~ 17.ICBASSINA20

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W950 X D580 X H1200 mm

FEATURES :

ICBASSINA is the ideal machine for coating hazelnuts, walnuts, almonds, dried fruit with chocolate, gianduia (soft
hazelnut chocolate) or caramel. Available in several models with processing capacities of 3 kg, 8 kg and 20 kg.
Featuring a solid structure and, ICBassina allows you to quickly get perfect pralines and can be combined with Spraychoc,
ideal machine to directly spray the chocolate into the coating pan.

- Copper bowl available for caramelized products.
- Stainless steel bowl available for chocolate-coated products.
- Gas system upon request. Perfect to caramelised processes.
- Speed regulator (available for the 20 kg model) to enhance praline homogeneity.
- Air blower (available for the 20 kg model) to speed up the process when large volumes are handled

Read More
SKU: 17.ICBASSINA20



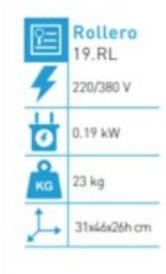
ICB ITALY CROISSANT ROLLING MACHINE , ROLLERO ~ 19.RL

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W310 X D460 X H260 mm

FEATURES :

ROLLERO is a croissant rolling machine that can quickly make croissants as well as similar products just by placing
a dough triangle on the dedicated conveyor belt. Two models available: Rollero, ideal for standard croissants, and Rollero Plus,
ideal for softer and harder doughs, gluten free, etc.



- Compatible with different thickness: from 3 to 5 mm for Rollero and from 3 to 8 mm for Rollero Plus.
- Up to 1800 pieces per hour.
- Removable conveyor belt to facilitate cleaning the equipment.

Read More
SKU: 19.RL



ICB ITALY COATING MACHINE , ICBASSINA ~ 17.ICBASSINA8

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W550 X D670 X H740 mm

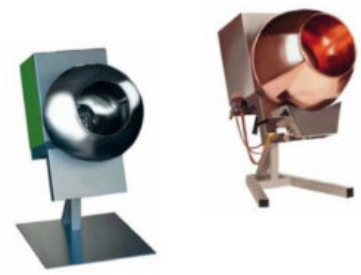
FEATURES :



ICBASSINA is the ideal machine for coating hazelnuts, walnuts, almonds, dried fruit with chocolate, gianduia (soft
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Featuring a solid structure and, ICBassina allows you to quickly get perfect pralines and can be combined with Spraychoc,
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- Gas system upon request. Perfect to caramelised processes.
- Speed regulator (available for the 20 kg model) to enhance praline homogeneity.
- Air blower (available for the 20 kg model) to speed up the process when large volumes are handled

Read More
SKU: 17.ICBASSINA8





ICB ITALY COATING MACHINE , ICBASSINA ~ 17.ICBASSINA3

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W530 X D600 X H740 mm

FEATURES :

ICBASSINA is the ideal machine for coating hazelnuts, walnuts, almonds, dried fruit with chocolate, gianduia (soft
hazelnut chocolate) or caramel. Available in several models with processing capacities of 3 kg, 8 kg and 20 kg.
Featuring a solid structure and, ICBassina allows you to quickly get perfect pralines and can be combined with Spraychoc,
ideal machine to directly spray the chocolate into the coating pan.

- Copper bowl available for caramelized products.
- Stainless steel bowl available for chocolate-coated products.
- Gas system upon request. Perfect to caramelised processes.
- Speed regulator (available for the 20 kg model) to enhance praline homogeneity.
- Air blower (available for the 20 kg model) to speed up the process when large volumes are handled

Read More
SKU: 17.ICBASSINA3



ICB ITALY GUITAR CUTTER ,CHITALIRA PRO 400 X 400 MM ~ 13.CLIRA PRO

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W900 X D500 X H350 mm

FEATURES :

CHITALIRA is a range of guitar cutters intended for hard products. These cutters are particularly suited for products
containing whole and chopped nuts, semi-frozen desserts, and those products that cannot be properly cut with manual guitar
cutters. The frame with the cutting wires is fixed, with a diagonal angle to the product which is pushed towards the frame so as to



be cut. In this way the wires always have the right angle and are able to cut even harder products than standard guitar cutters.

- Base dimensions: 40x40 cm.
- Crank drive for Chitalira, motorized for Chitalira Pro.
- Interchangeable frames with different wire spacing, multiples of 5 mm from 10 up to 100 mm.
- Easily disassembled to facilitate cleaning operations.

Read More
SKU: 13.CLIRA PRO



ICB ITALY GUITAR CUTTER ,CHITALIRA 400 X 400 MM ~ 13.CLIRA

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W900 X D500 X H350 mm

FEATURES :



CHITALIRA is a range of guitar cutters intended for hard products. These cutters are particularly suited for products
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- Base dimensions: 40x40 cm.
- Crank drive for Chitalira, motorized for Chitalira Pro.
- Interchangeable frames with different wire spacing, multiples of 5 mm from 10 up to 100 mm.
- Easily disassembled to facilitate cleaning operations.

Read More
SKU: 13.CLIRA



ICB ITALY DOUBLE GUITAR CUTTER ,CHITARRA 600 X400 MM ~ 13.6040

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W600 X D400 mm

FEATURES :

CHITARRA 60x40 is a double guitar-type pastry cutter to cut soft products. The size of the cutting base perfectly
suits the trays that are generally used in confectionery, 60x40 cm, which guarantees quicker cutting compared to traditional
pastry cutters.

- Robust aluminium base.
- Interchangeable stainless steel frames: 60 • 45 • 30 • 22.5 mm.
- A wheeled trolley for easy transport upon request.

Read More
SKU: 13.6040



ICB ITALY SINGLE GUITAR CUTTER ,CHITARRA 600 X400 MM ~ 13.6060

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W600 X D600 mm

FEATURES :

CHITARRA 60x40 is a double guitar-type pastry cutter to cut soft products. The size of the cutting base perfectly
suits the trays that are generally used in confectionery, 60x40 cm, which guarantees quicker cutting compared to traditional
pastry cutters.

- Robust aluminium base.
- Interchangeable stainless steel frames: 60 • 45 • 30 • 22.5 mm.
- A wheeled trolley for easy transport upon request.

Read More
SKU: 13.6060



ICB ITALY GUITAR FRAME, 7.5 MM ,TELAI ~ 13.5

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W75 X D75 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.5



ICB ITALY GUITAR FRAME, 15 MM ,TELAI ~ 13.4

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W150 X D150 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.4



ICB ITALY GUITAR FRAME, 22.5 MM ,TELAI ~ 13.3

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W225 X D225 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:

- 30 and 22.5 mm for Mini Chitarra.
- 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
- Frames available in other sizes upon request.

- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.3



ICB ITALY GUITAR FRAME, 30 MM ,TELAI ~ 13.2

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W300 X D300 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.2



ICB ITALY GUITAR FRAME, 37.5MM ,TELAI ~ 13.1

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W375 X D375

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.1



ICB ITALY TROLLEY FOR GUITAR CUTTERS,CARRELLO TROLLEY ~ 13. CARRELLO

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W490 X D67 X H780 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the

wires:
- 30 and 22.5 mm for Mini Chitarra.
- 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
- Frames available in other sizes upon request.

- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13. CARRELLO



ICB ITALY DOUBLE GUITAR CUTTER WITH THREE FRAMES,CHITARA DOPPIA ~ 13.BASE.TELAI.D

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W360 X D360 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.BASE.TELAI.D



ICB ITALY DOUBLE GUITAR BASE,CHITARA DOPPIA ~ 13.BASE.CHIT.D

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W360 X D360 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.BASE.TELAI-1



ICB ITALY SINGLE GUITAR CUTTER WITH THREE FRAMES,CHITARA SINGOLA ~ 13.BASE.TELAI

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W360 X D360 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the

wires:
- 30 and 22.5 mm for Mini Chitarra.
- 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
- Frames available in other sizes upon request.

- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.BASE.TELAI



ICB ITALY SINGLE GUITAR BASE,CHITARA SINGOLA ~ 13.BASE.CHIT

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W360 X D360 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.

- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.BASE.CHIT



ICB ITALY CARAPHOT MINI 4 CHOCOLATE MELTER ~ 09.CPM4

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W400 X 450 X 150 mm

FEATURES :



	CarapHot One 09.CP1	CarapHot Two 09.CP2	CarapHot Mini 1 09.CPM1	CarapHot Mini 2 09.CPM2	CarapHot Mini 4 09.CPM4
	110/220 V	110/220 V	110/220 V	110/220 V	110/220 V
	0.5 kW	1 kW	0.3 kW	0.6 kW	0.9 kW
	10 kg	18 kg	2.5 kg	5 kg	10 kg
	31x31x30h cm	31x57x30h cm	20x25x15h cm	20x45x15h cm	40x45x15h cm
	7 L	7 L x 2	2 L	2 L x 2	2 L x 4
	max 50°C	max 50°C	max 50°C	max 50°C	max 50°C

CARAPHOT is a chocolate melter conceived and designed to melt chocolate and keep it at a stable temperature.
There are removable carapines fitted into each CarapHot to hold chocolate, sauces, icing, and creams for coating ice-cream bars, for topping and decorating artisanal ice-cream as well as soft ice-cream, frozen yogurt, etc.

- Capacity: 7 L for CarapHot One and Two – 2 L for CarapHot Mini.
- The containers height is ideal to fully dip products: 25 cm for CarapHot One e Two – 14 cm per CarapHot Mini.
- Removable stainless steel container.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature.
- Thanks to a practical kit CarapHot and CarapHot Mini can be elegantly built in the counter.

Read More
SKU: 09.CPM4



ICB ITALY SMALL GUITAR CUTTER WITH TWO FRAMES,MINI CHITARA ~ 13.BASE.CHIT.P

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W270 X D270 mm

FEATURES :

CHITARRA, pastry cutter allow you to cut chocolate creams, puff pastry, ganache, frozen desserts and pastry products
with soft dough. Guitar is available in 3 different versions: mini, single and double.



- Solid aluminium base
- Interchangeable stainless steel frames. Distance between the wires:
  - 30 and 22.5 mm for Mini Chitarra.
  - 37.5 • 30 • 22.5 • 15 • 7.5 mm for single and double guitar.
  - Frames available in other sizes upon request.
- The guitars are provided with a practical stainless steel cake turntable and a kit to replace the wires

Read More
SKU: 13.BASE.CHIT.P



ICB ITALY CARAPHOT MINI 2 CHOCOLATE MELTER ~ 09.CPM2

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W200 X 450 X 150 mm

FEATURES :



CARAPHOT is a chocolate melter conceived and designed to melt chocolate and keep it at a stable temperature.
There are removable carapines fitted into each CarapHot to hold chocolate, sauces, icing, and creams for coating ice-cream bars, for topping and decorating artisanal ice-cream as well as soft ice-cream, frozen yogurt, etc.

- Capacity: 7 L for CarapHot One and Two – 2 L for CarapHot Mini.
- The containers height is ideal to fully dip products: 25 cm for CarapHot One e Two – 14 cm per CarapHot Mini.
- Removable stainless steel container.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature.
- Thanks to a practical kit CarapHot and CarapHot Mini can be elegantly built in the counter.

Read More
SKU: 09.CPM2



ICB ITALY CARAPHOT MINI 1 CHOCOLATE MELTER ~ 09.CPM1

For special pricing on volume orders, please contact us via WhatsApp below.
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DIM: W200 X 250 X 150 mm

FEATURES :



CARAPHOT is a chocolate melter conceived and designed to melt chocolate and keep it at a stable temperature.
There are removable carapines fitted into each CarapHot to hold chocolate, sauces, icing, and creams for coating ice-cream bars, for topping and decorating artisanal ice-cream as well as soft ice-cream, frozen yogurt, etc.

- Capacity: 7 L for CarapHot One and Two – 2 L for CarapHot Mini.
- The containers height is ideal to fully dip products: 25 cm for CarapHot One e Two – 14 cm per CarapHot Mini.
- Removable stainless steel container.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature.
- Thanks to a practical kit CarapHot and CarapHot Mini can be elegantly built in the counter.

Read More
SKU: 09.CPM1



ICB ITALY CARAPHOT TWO CHOCOLATE MELTER ~ 09.CP2

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W310 X D570 X H300 mm

FEATURES :

CARAPHOT is a chocolate melter conceived and designed to melt chocolate and keep it at a stable temperature.
There are removable carapines fitted into each CarapHot to hold chocolate, sauces, icing, and creams for coating ice-cream bars, for topping and decorating artisanal ice-cream as well as soft ice-cream,



frozen yogurt, etc.

- Capacity: 7 L for CarapHot One and Two – 2 L for CarapHot Mini.
- The containers height is ideal to fully dip products: 25 cm for CarapHot One e Two – 14 cm per CarapHot Mini.
- Removable stainless steel container.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature.
- Thanks to a practical kit CarapHot and CarapHot Mini can be elegantly built in the counter.

Read More
SKU: 09.CP2



ICB ITALY CARAPHOT ONE CHOCOLATE MELTER ~ 09.CP1

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W310 X D310 X H300 mm

FEATURES :



CARAPHOT is a chocolate melter conceived and designed to melt chocolate and keep it at a stable temperature.
There are removable carapines fitted into each CarapHot to hold chocolate, sauces, icing, and creams for coating ice-cream bars, for topping and decorating artisanal ice-cream as well as soft ice-cream, frozen yogurt, etc.

- Capacity: 7 L for CarapHot One and Two – 2 L for CarapHot Mini.
- The containers height is ideal to fully dip products: 25 cm for CarapHot One e Two – 14 cm per CarapHot Mini.
- Removable stainless steel container.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature.
- Thanks to a practical kit CarapHot and CarapHot Mini can be elegantly built in the counter.

Read More
SKU: 09.CP1





ICB ITALY FUENTY DISPENSER ~ 14.1.FUENTY

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W390 X D460 X H820 mm

FEATURES :

FUENTY is a tabletop dispenser, perfect for coating products and creams that do not require heating. It perfectly fits
the counters of pastry shops, ice-cream parlours and chocolate shops. It can be used to fill cones and cups, coat ice-cream
bars, top ice-creams, decorate desserts, and much more.

- Perfect for mid-fluid products that do not require heating.
- Products can be dipped into the bowl since there is no moving stirrer.
- Removable stainless steel auger screw for easy cleaning.
- The auger screw can rotate in the opposite direction, a highly useful function when cleaning and empting the equipment.
- Thanks to a practical kit, the machine can be built in the counter

Read More
SKU: 14.1.FUENTY





ICB ITALY CHOCOHOT-TWO ~ 14.1.CHOCOHOTTWO

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W740 X D460 X H820 mm

FEATURES :

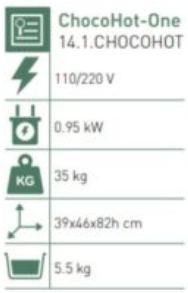
CHOCOHOT is a chocolate dispenser invented specifically for ice cream parlours and chocolate shops and can be used to top
ice cream cones and tubs, to make pretty decorations, etc. ChocoHot comes in two models: ChocoHot One with a 5.5 kg bowl, and ChocoHot Two with twin bowls, 5.5 kg each.

- Removable stainless steel auger screw to facilitate cleaning the equipment and for a quick chocolate change.

- Two motors, one for the auger screw and the other for the stirrer, for enhanced motor life over the long-term.
- Thanks to a practical kit the machine can be built in the counter.
- Automatic dosing, button and pedal to control the chocolate flow.
- Night-mode to keep chocolate melted and to keep consumption under control when the equipment is not used.
- Auger screw can rotate in the opposite direction, a highly useful function to clean and empty the nozzle.
- Four special nozzles and mobile counters available for both ChocoHot One and ChocoHot Two.

Read More
SKU: 14.1.CHOCOHOTTWO





ICB ITALY CHOCOHOT-ONE ~ 14.1.CHOCOHOT

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W390 X D460 X H820 mm

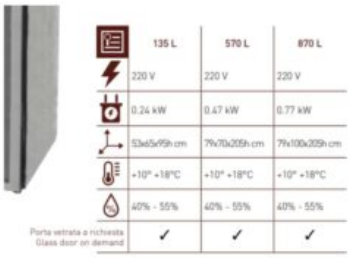
FEATURES :

CHOCOHOT is a chocolate dispenser invented specifically for ice cream parlours and chocolate shops and can be used to top
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- Thanks to a practical kit the machine can be built in the counter.
- Automatic dosing, button and pedal to control the chocolate flow.
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- Auger screw can rotate in the opposite direction, a highly useful function to clean and empty the nozzle.
- Four special nozzles and mobile counters available for both ChocoHot One and ChocoHot Two.

Read More
SKU: 14.1.CHOCOHOT





ICB ITALY CHOCOCOLD 870 ~ 20.CC870V

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W790 X D1000 X H2050 mm

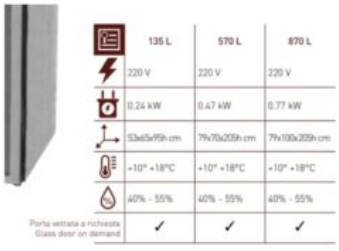
FEATURES :

CHOCOLD has been designed to properly keep chocolate quality unaltered. Chocolate is a delicate product needing proper conservation so that sugars and fats do not bloom and migrate to the surface. Chocold creates a cool, humidity controlled environment to conserve the product in the best way.

- Adjustable temperature: +10 +18°C.
- Controlled humidity: 40%-55%.
- Automatic and manual defrosting.
- Chocold comes in 3 models: 135 L, 570 L, 870 L.
- Illuminated glass door upon request.

Read More
SKU: 20.CC870V





ICB ITALY CHOCOCOLD 570 ~ 20.CC570V

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W790 X D700 X H2050 mm

FEATURES :

CHOCOLD has been designed to properly keep chocolate quality unaltered. Chocolate is a delicate product needing proper conservation so that sugars and fats do not bloom and migrate to the surface. Chocold creates a cool, humidity controlled environment to conserve the product in the best way.

- Adjustable temperature: +10 +18°C.
- Controlled humidity: 40%-55%.
- Automatic and manual defrosting.
- Chocold comes in 3 models: 135 L, 570 L, 870 L.
- Illuminated glass door upon request.

Read More

SKU: 20.CC570V

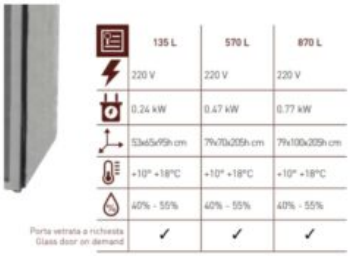
ICB ITALY CHOCOCOLD 135 ~ 20.CC135V



For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W530 X D650 X H950 mm

FEATURES :



CHOCOLD has been designed to properly keep chocolate quality unaltered. Chocolate is a delicate product needing
proper conservation so that sugars and fats do not bloom and migrate to the surface. Chocold creates a cool, humidity controlled environment to conserve the product in the best way.

- Adjustable temperature: +10 +18°C.
- Controlled humidity: 40%-55%.
- Automatic and manual defrosting.
- Chocold comes in 3 models: 135 L, 570 L, 870 L.
- Illuminated glass door upon request.

Read More
SKU: 20.CC135V

ICB ITALY DECOR-FREEZE ~ 1.6DECOR

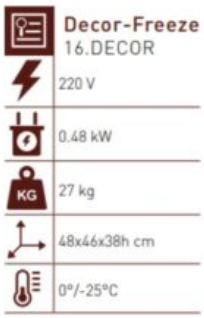


For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W480 X D460 X H380 mm

FEATURES :

DECOR-FREEZE, thanks to the refrigerated plate, is the ideal machine to create decorations with chocolate. Just
put the chocolate on the plate and due to the low temperature created by the machine, the product will be easily malleable
and processable. Create decorations with chocolate will become easier and faster, allowing you to give and add a touch of
class to each cake and dessert. Decor-Freeze has many applications in



both the fields of pastry and catering, allowing you
to offer your customers more and more innovative decorations.

- Thanks to the heat-conducting properties of the marble plate, it is more suitable to work chocolate than a steel plate.
- Compact in size; suits any workplace.
- Digital thermostat to accurately adjust temperature.
- Temperature can be set.

Read More
SKU: 1.6DECOR



ICB ITALY SPRAYCHOC MICRO ~ 09.1CHOC2

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W700 X D200 X H400 mm

FEATURES :



SPRAYCHOC is a machine for spraying chocolate, substitute and butter cocoa. Spraychoc is the ideal solution for
spraying chocolate on cakes, chocolate moulds, pralines, enabling the creation, in just a few short minutes, of a product
that is attractive and perfectly decorated.

- There are two models: Spraychoc Micro (single) and Spraychoc Maxi (double).
- Since pressure, the quantity of chocolate, and the nozzle angle can be adjusted, there is array of decoration effects possible: velvet, snow, orange peel, lines, points, etc.
- Heated gun holding enclosure with adjustable temperature so as to keep chocolate fluid when the device is not used and in that way the nozzle does not get clogged.
- The compressor is provided on request.

Read More
SKU: 09.1CHOC2



ICB ITALY SPRAYCHOC MICRO ~ 09.1CHOC1

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W340 X D180 X H390 mm

FEATURES :



SPRAYCHOC is a machine for spraying chocolate, substitute and butter cocoa. Spraychoc is the ideal solution for
spraying chocolate on cakes, chocolate moulds, pralines, enabling the creation, in just a few short minutes, of a product
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- There are two models: Spraychoc Micro (single) and Spraychoc Maxi (double).
- Since pressure, the quantity of chocolate, and the nozzle angle can be adjusted, there is array of decoration effects possible: velvet, snow, orange peel, lines, points, etc.
- Heated gun holding enclosure with adjustable temperature so as to keep chocolate fluid when the device is not used and in that way the nozzle does not get clogged.
- The compressor is provided on request.

Read More
SKU: 09.1CHOC1



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE DIGITALE 1X13.7L ~ 09.SC13.7LD

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W380 X D620 X H1350 mm

FEATURES :

DIGITAL SCIOGLICHOC are chocolate melters conceived and designed to melt and maintain the temperature of the
chocolate.

- Durable plastic structure, containers and lids made of stainless



steel.
- Removable containers.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Digital thermostat to accurately adjust temperature.
- Probe in direct contact with the chocolate to detect temperature.
- Sizes available: 3.5 L • 6 L • 9 L • 13.7 L

Read More
SKU: 09.SC13.7LD (DIGITALE)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE DIGITALE 1X9L ~ 09.SC9LD

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W380 X D440 X H1350 mm

FEATURES :



DIGITAL SCIOGLICHOC are chocolate melters conceived and designed to melt and maintain the temperature of the
chocolate.

- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Digital thermostat to accurately adjust temperature.
- Probe in direct contact with the chocolate to detect temperature.
- Sizes available: 3.5 L • 6 L • 9 L • 13.7 L

Read More
SKU: 09.SC9LD (DIGITALE)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE DIGITALE 1X6L ~ 09.SC6LD

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM: W325 X D400 X H1350 mm

FEATURES :



DIGITAL SCIOGLICHOC are chocolate melters conceived and designed to melt and maintain the temperature of the chocolate.

- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers.
- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Digital thermostat to accurately adjust temperature.
- Probe in direct contact with the chocolate to detect temperature.
- Sizes available: 3.5 L • 6 L • 9 L • 13.7 L

Read More
SKU: 09.SC6LD (DIGITALE)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE DIGITALE 1X3.5L ~ 09.SC3.5LD

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W240 x D415 x H1350 mm

FEATURES :



DIGITAL SCIOGLICHOC are chocolate melters conceived and designed to melt and maintain the temperature of the chocolate.

- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers.

- Dry (no water) heating system at both the bottom and sides to guarantee an even temperature.
- Digital thermostat to accurately adjust temperature.
- Probe in direct contact with the chocolate to detect temperature.
- Sizes available: 3.5 L • 6 L • 9 L • 13.7 L

Read More
SKU: 09.SC3.5LD (DIGITALE)

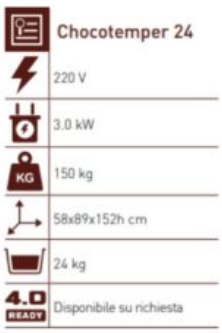


ICB ITALY CHOCOTEMPER ~ CHOCOTEMPER 24

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W580 X D890 X H1520 mm

FEATURES:



CHOCOTEMPER is the line of chocolate tempering machines from ICB Tecnologie with tank capacity 12 kg and 24 kg. A vibrating table and enrobing belt can be added to both the machines.

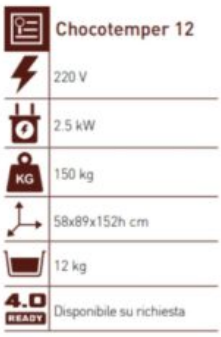
- Robust stainless steel structure.
- Two motors, one for the auger screw and the other for the stirrer, for enhanced motor life over the long-term.
- Removable stainless steel auger screw as standard to facilitate cleaning the equipment and for a quick chocolate change.
- Pedal to control the chocolate flow.
- Touch-screen panel with different options:
  - Automatic dosing to dispense the right amount of chocolate.
  - Night-mode to keep chocolate melted and to keep consumption under control when the equipment is not used.
  - Auger screw can rotate in the opposite direction, a highly useful function to clean and to empty the nozzle

Read More
SKU: CHOCOTEMPER 24



ICB ITALY CHOCOTEMPER ~ CHOCOTEMPER 12

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



DIM: W580 X D890 X H1520 mm

FEATURES:

CHOCOTEMPER is the line of chocolate tempering machines from ICB Tecnologie with tank capacity 12 kg and 24 kg. A vibrating table and enrobing belt can be added to both the machines.

- Robust stainless steel structure.
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  - Automatic dosing to dispense the right amount of chocolate.
  - Night-mode to keep chocolate melted and to keep consumption under control when the equipment is not used.
  - Auger screw can rotate in the opposite direction, a highly useful function to clean and to empty the nozzle

Read More
SKU: CHOCOTEMPER 12



ICB CHOCOTEMPER ICBELT TOP ~ 14.1.EBTOP

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



DIM: W1150 X D470 X 500 mm

FEATURES:

- ICBELT TOP is a highly versatile, compact enrobing machine for Chocotemper Top 11.
- Three sections combined in a compact device: a loading area, a coating area with a blowing, vibrating and finishing system, and an unloading area with a removable tray.

Read More
SKU: 14.1.EBTOP



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 1X13.7L ~ 09.SC13.7L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W380 x D620 x H1350 mm

FEATURES :



Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.
- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC13.7L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 1X9L ~ 09.SC9L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W380 x D440 x H1350 mm

FEATURES :



Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

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Read More
SKU: 09.SC9L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 1X6L ~ 09.SC6L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W325 x D400 x H1350 mm

FEATURES :

Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.



- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC6L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 1X3.5L ~ 09.SC3.5L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W240 x D415 x H1350 mm

FEATURES :

Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.
- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC3.5L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 1X1.5L ~ 09.SC1.5L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W230 x D260 x H1350 mm

FEATURES :

Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.
- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC1.5L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 4X1.5L ~ 09.SC4X1.5L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W780 x D260 x H1350 mm

FEATURES :

Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.

- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC4X1.5L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 3X0.8L ~ 09.SC3X0.8L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W385 x D265 x H1350 mm

FEATURES :

Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.
- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC3X0.8L (ANALOGICO)



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLITORE ANALOGICO 2X1.5 L ~ 09.SC2X1.5L

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W425 X D260 X H1350 mm

FEATURES :

Analogue Scioglichoc Are Chocolate Melters Conceived And Designed To Melt And Maintain The Temperature Of The Chocolate.

- Durable Plastic Structure, Containers And Lids Made Of Stainless Steel.
- Removable Containers.
- Dry (No Water) Heating System At Both The Bottom And Sides To Guarantee An Even Temperature.
- Analogue Thermostat To Adjust Temperature.
- Available In Different Sizes, And With A Single Or Several Containers: 1.5 L • 3.5 L •6 L • 9 L • 13.7 L • 2X1.5 L • 3X0.8 L • 4X1.5 L

Read More
SKU: 09.SC2X1.5L (ANALOGICO)

-5%



ICB CHOCOTEMPER TOP 5.5, CAPACITY 5.5KG~ 14.1.CHOCOTOP

For customized pricing on projects or volume quantity purchases, please contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W480 X D466 X H660mm

FEATURES :

CHOCOTEMPER TOP are tabletop tempering machines with a capacity of 5.5 and 11 kg, that make it easy to temper
chocolate in a professional manner as if using larger machines, but with a space efficient equipment and at lower costs.
• Robust stainless steel structure.
• Two motors, one for the auger screw and the other for the stirrer, for enhanced motor life over the long-term.
• Removable stainless steel auger screw to facilitate cleaning the

equipment and for a quick chocolate change.
• Pedal to control the chocolate flow.
• Touch-screen panel with different options:
- Automatic dosing to dispense the right amount of chocolate.
- Night-mode to keep chocolate melted and to keep consumption under control when the equipment is not used.
- Auger screw can rotate in the opposite direction, a highly useful function to clean and to empty the nozzle.

Read More
SKU: 14.1.CHOCOTOP5.5
Price: ~~RM40,000.00~~ RM38,000.00



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLICHOC 1X1.5 L ~ 09.SC1.5L

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM: W230 x D265 x H1350 mm

FEATURES :

- ANALOGUE SCIOGLICHOC are chocolate melting machines conceived and designed to dissolve, melt and maintain the temperature of the chocolate.
- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers
- Dry(no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature
- Available in different sizes and with a single or several containers
- • 1.5 L
  • 2 x 1.5 L
  • 3 x 0.8 L
  • 4 x 1.5 L
  • 3.5 L
  • 6 L
  • 9 L
  • 13.7 L

Read More
SKU: 09.SC1.5L



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLICHOC 2X1.5 L ~ 09.SC2X1.5L

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM: W425 x D260 x H1350 mm

FEATURES :

- ANALOGUE SCIOGLICHOC are chocolate melting machines conceived and designed to dissolve, melt and maintain the temperature of the chocolate.
- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers
- Dry(no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature
- Available in different sizes and with a single or several containers
- • 1.5 L
  • 2 x 1.5 L
  • 3 x 0.8 L
  • 4 x 1.5 L
  • 3.5 L
  • 6 L
  • 9 L
  • 13.7 L

Read More
SKU: 09.SC2X1.5L



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLICHOC 3X0.8L ~ 09.SC3X0.8L

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM: W385 x D265 x H1350 mm

FEATURES :

- ANALOGUE SCIOGLICHOC are chocolate melting machines conceived and designed to dissolve, melt and maintain the temperature of the chocolate.
- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers
- Dry(no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature
- Available in different sizes and with a single or several containers
- • 1.5 L
  • 2 x 1.5 L
  • 3 x 0.8 L
  • 4 x 1.5 L
  • 3.5 L
  • 6 L
  • 9 L
  • 13.7 L

Read More
SKU: 09.SC3X0.8L



ICB ITALY ANALOGUE CHOCOLATE MELTER, SCIOGLICHOC 4X1.5 L ~ 09.SC4X1.5L

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM: W780 x D265 x 1350 mm

FEATURES :

- ANALOGUE SCIOGLICHOC are chocolate melting machines conceived and designed to dissolve, melt and maintain the temperature of the chocolate.
- Durable plastic structure, containers and lids made of stainless steel.
- Removable containers
- Dry(no water) heating system at both the bottom and sides to guarantee an even temperature.
- Analogue thermostat to adjust temperature
- Available in different sizes and with a single or several containers
- • 1.5 L
  • 2 x 1.5 L
  • 3 x 0.8 L
  • 4 x 1.5 L
  • 3.5 L
  • 6 L
  • 9 L
  • 13.7 L

Read More
SKU: 09.SC4X1.5L

-5%



ICB CHOCOTEMPER TOP 11, CAPACITY 11KG~ 14.1.CHOCOTOP 11

For customized pricing on projects or volume quantity purchases, please contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W550 X D500 X H720mm

FEATURES :

CHOCOTEMPER TOP are tabletop tempering machines with a capacity of 5.5 and 11 kg, that make it easy to temper
chocolate in a professional manner as if using larger machines, but with a space efficient equipment and at lower costs.
• Robust stainless steel structure.
• Two motors, one for the auger screw and the other for the stirrer, for enhanced motor life over the long-term.
• Removable stainless steel auger screw to facilitate cleaning the equipment and for a quick chocolate change.
• Pedal to control the chocolate flow.
• Touch-screen panel with different options:
- Automatic dosing to dispense the right amount of chocolate.
- Night-mode to keep chocolate melted and to keep consumption under control when the equipment is not used.
- Auger screw can rotate in the opposite direction, a highly useful function to clean and to empty the nozzle.

Read More
SKU: 14.1.CHOCOTOP11
Price: ~~RM44,000.00~~ RM42,000.00



ICB TECHNOLOGY (ITALY) CHOCOLATE MELTER AND WARMER ~ SC-SERIES.LT

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

FEATURES :

- High quality stainlees steel construction, easy cleaning, long-lasting service and meets the requirements of food hygience
- Durable, power saving and high effiency warming system to keep food warm and fresh at all time
- Adjustable thermostat to hold food at certain temperature
- Simple heating control panel for easy and convenient operation

Read More
SKU: SC-SERIES.LT



ICB ITALY SC9LT CHOCOLATE MELTER & WARMER

- High quality stainlees steel construction, easy cleaning, long-lasting service and meets the requirements of food hygience
- Durable, power saving and high effiency warming system to keep food warm and fresh at all time
- Adjustable thermostat to hold food at certain temperature
- Simple heating control panel for easy and convenient operation
- Warranty period : 6 Months

Terms and Conditions apply and delivery prices may vary depending on location, time, and other requests. Due to product demand and limited stock please WhatsApp us at https://bit.ly/3cASqVP to confirm product availability before order. Please email sales@cnunited.com.my for any enquiries or a personal quote.

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SKU: SC9LT

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