



"My new favourite toy, I've been spraying everything. Everyone should have one"

Ruth Hinks
Owner **Cocoa Black**
UK World Chocolate Master
UK Confectioner of the Year

The hotCHOC Main Features



The hotCHOC is a Heated & Insulated Warm Chocolate Spray Gun

It has been designed specifically in close collaboration with Barry Callebaut (UK) to spray a mixture of 50% chocolate / 50% cocoa butter at a temperature range of 28°C-35°C (82°F-95°F), however, it can also be used with different materials/temperatures than those recommended such as; cocoa butters, glaze or other low viscosity materials - performance and results will vary.

The special heating unit and insulation sleeve encasing the nozzle keeps the chocolate fluid and the container insulation slows down the materials rate of cooling. The 40W power settings and nozzle & piston sizes enable a thin layer of material to be sprayed, with minimal overspray or noise compared to other sprayers and air brush systems.

This purpose built, hand-held, electric chocolate sprayer can be used for **Final Coverings, Prepping Moulds, Speckling Pralines, the Velvet Effect, adding Decoration or Thick Layers to Cakes**, etc. This is a 'must have' tool for any professional chocolatier, artisan or pastry chef.

- No clogged nozzles - The Heating Unit and Insulation Sleeve avoids the need to reheat with a hot air gun!
- Work for up to an hour without needing to reheat the container due to the Insulation Sleeve.
- Simple, reliable and easy to use - no compressed air needed.
- This reduced power setting also allows you to create wonderful 'velvet' effects without blasting your masterpiece off the table.

Each hotCHOC comes with a 550ml Container, Bent Nozzle Extension, Nozzle-Heating Unit, Container & Heating Unit Insulation Sleeves and a Round-Jet-Nozzle R6.