

# TWIN



**TWIN delivers** the features and performance FBM is known for in a dual-pot *melter* (not a continuous tempering machine) designed specifically for front-of-house applications requiring warm, melted, chocolate.

Is there *anything* more magical than walking into a chocolate shop — or an ice cream shop or bakery — and breathing in the inviting aroma of warm, melted, chocolate? Have you ever wanted an elegant and engaging (and easy) way to dispense melted chocolate on to waffles, over ice cream, or ...?

**Twin** makes all of this possible in a compact design that can easily be built into a countertop or used stand alone. The two melting bowls in the Twin not only enhance the dramatic visual impact the machine has but also enables operators to offer two different chocolates — dark *and* milk (or white or any pair) — at the same time. Talk about offering customers choices!

**Twin** features separate temperature controls for each melter and the pedal-operated dosing mechanism makes it easy to control the amount of chocolate being dispensed.

**Twin's low power consumption means you can run it all day cost-effectively.**

## STANDARD FEATURES:

- Dual melters
- Pedal-operated dosing mechanism
- Reversible auger
- Rear chocolate unloading

## SPECIFICATIONS:

Capacity (bowl):	2x 7kg (~15.5 pounds)
Throughput:	n/a
Installed power:	1,5 Kw
Dimensions:	538(w) x 557(d) x 649mm(h; overall height to top of spouts 1084mm)
Weight:	~70kg