

CHOCOLATE COOLING CABINET



Hilliard's Cooling Cabinet is an indispensable accessory in the production of fine chocolates. It provides what most shops lack - precisely controlled temperature and humidity conditions which assure a rich lustre and surface appearance on all chocolate confections, including molds.

The cabinet, which can accommodate a steady flow of goods produced on any of Hilliard's coaters can easily speed the total production process. Freshly coated chocolates can be cooled, ready for packing, storing or sales within

ten minutes. Even large molded pieces can be thoroughly and safely cooled in 20 to 30 minutes.

Small and compact, Hilliard's Cooling Cabinet can be used in virtually any store or shop.

Specifications:

Capacity: 5 standard 18" x 26" (46 x 66 cm) pans or racks.

Size: 34" wide, 26 1/2" deep, 40" high (86 x 67 x 102 cm)

Electrical requirements: standard 120 volts, AC, 800 watts intermittent.

Units can be supplied to meet other electrical requirements.

Pans and racks optional at additional cost.

HILLIARD'S

Chocolate System