



GRINDMASTER™

C O R P O R A T I O N

Item # _____
Project _____
Date _____



HC-2

Whipped Hot Chocolate Dispenser Liquid Base

Features:

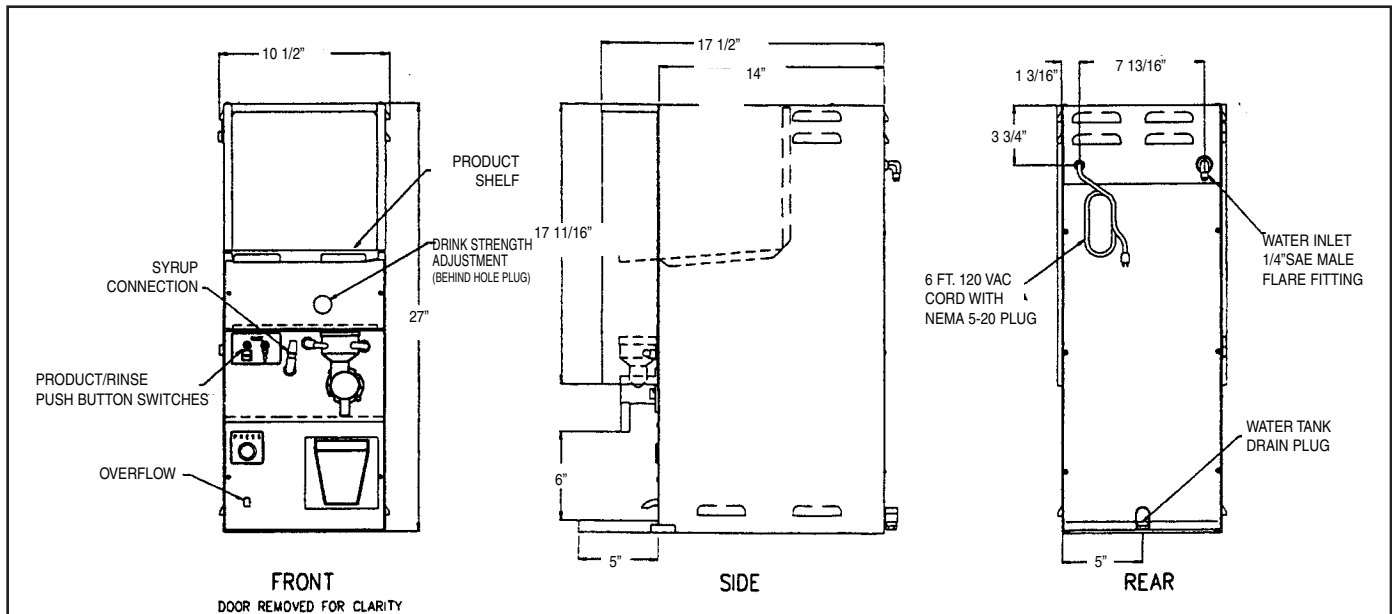
- Accommodates all cup sizes.
- One dispenser for all syrup containers.
- Simple adjustment to regulate richness of drink.
- Fully automatic and easy to operate with push button controls.
- Easy to clean. Durable. All stainless steel construction and removable drip tray.
- Accurate temperature control for ideal hot chocolate.
- Thermostatically controlled. Provides operator with accurate drink temperature.
- Product versatility. Accommodates bag-in-box, cans, or product hopper. Patented shelf design assures complete use of syrup - no waste.
- Adjustable chocolate mix ratio. Operator can regulate the richness of drink ratio. Range 4:1 to 6:1. Factory preset at five parts water to one part syrup.
- Tank drain plug for ease of draining.
- Improved whipping system. Assures a rich and creamy product.
- Designed for easy service. All service from front or top.



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Whipped Hot Chocolate Dispenser

Model HC-2



Specifications	Model HC-2
Electrical & Listings	120V / 1800W / 20A (UL, CUL, NSF)
Water Line Connection	1/4" (6.35 mm) flare
Tank Size	2.75 Gallons (10 liters)
Dispense Temperature	185°F (85°C) +/- 5°
Dispense Flow Rate	1 fluid ounce/second
Cup Clearance	6" (15 cm)
Dimensions (H x W x D)	27" x 9" x 10" (69 cm x 23 cm x 25 cm)
Ship Dimensions (H x W x D)	28" x 12" x 28" (71 cm x 30 cm x 71 cm)
Ship Weight	50 lbs (23 kg)

Specifications are subject to improvement or change without notice.



GRINDMASTER™
CORPORATION

Grindmaster® Coffee Grinders and Brewers • Espresso® Espresso Machines • Crathco® Hot Beverage Dispensers
Crathco® Cold and Frozen Beverage Dispensers • American Metal Ware® Coffee and Tea Systems
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