

WOODY HAND DECORATOR

Manual Chocolate Decorator



DECORATE FOR
HOURS WITHOUT
STOPPING...
WITHOUT FATIGUE...
AND NEVER
RUNNING OUT OF
COATING!!!

Versatile: Easily decorate chocolates, cookies, pastries and biscuits using only one hand. Unit has enough capacity to supply more than one operator with the simple addition of an adapter and hose. Unit can be furnished with or without the heated supply tank.

Efficient: Decorate using only one hand by moving the hand nozzle to make the design. Large capacity chocolate source means the operator does not have to stop every few minutes to refill a pastry bag. Smooth operating – no spurts or bubbles.

Simple Operation: No clumsy decorator bags to run out of coating. Pressure can be adjusted quickly and easily. Includes 48 different standard decorating tubes.

General Specifications: Pressure selector system, internal heater and control, pressure and temperature gauges, permanent magnet variable speed gear motor, standard cast iron pump for chocolate or optional stainless steel pump is available, sanitary stainless steel cover. Optional heated supply tank holds 125 lb (56 kg) of decorating material. Available in 120 volt and 230 volt models.

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