



Apuro 5L Hot Chocolate Dispenser CN219-A

SKU: CN219-A

The Apuro CN219-A is a 5-litre commercial hot chocolate dispenser that keeps thick, non-chunky drinks and sauces at the perfect serving temperature and consistency using gentle bain-marie-style warming and an integrated stirring paddle.

Why operators choose the Apuro CN219-A

5-litre polycarbonate bowl — serves a steady run of hot chocolates without constant refilling.

Integrated stirring paddle (14 rpm) — holds a smooth, even consistency so every cup pours the same.

Dial thermostat control — set and hold the ideal serving temperature through service.

Anti-clog dispensing tap — keeps a clean, steady stream and reduces blockages.

Removable drip tray — catches spills and lifts out for quick cleaning.

Plug-and-play 1kW electric — no installation needed; ready to use on arrival.

Specifications

Brand	Apuro
Model / MPN	CN219-A
Type	Hot Chocolate Dispenser
Capacity	5 L
Output	1000 W (1 kW)
Power Type	Electric
Stirring Speed	14 rpm
Bowl Material	Polycarbonate
Dimensions (W x D x H)	280 x 410 x 465 mm

Venue suitability: Ideal for cafes, dessert bars, mobile catering and self-service buffets that want to add a high-margin hot chocolate to the menu, and equally suited to mulled wine, soup, gravy or custard service.