



Introducing...

# The 'Chocolady' Chocolate Machine

Launch Special \$1,099<sup>ex gst</sup> (5litre)

\*including enough hot chocolate to pay for the Machine!

SL8LD05116 Chocolady 5.3  
SL8LD10116 Chocolady 10.6



New to Essentially Delicious Ph 1300 793 937





## Technical Specifications



SL8LD05116 Chocolady 5.3



SL8LD10116 Chocolady 10.6

|                           |                           |                           |
|---------------------------|---------------------------|---------------------------|
| Bowl capacity             | 5.3 quarts (5 litres)     | 10.6 quarts (10 liters)   |
| Dimensions LxDxH          | 11.3 x 16.2 x 18.3 inches | 11.3 x 16.2 x 22.9 inches |
| PNet weight               | 17.6 pounds               | 18.7 pounds               |
| Gross weight              | 19.8 pounds               | 20.9 pounds               |
| Container Packaging LxDxH | 14.2 x 14.2 x 23.4 inches | 14.2 x 14.2 x 23.4 inches |
| Amps                      | 9                         | 9                         |
| Electrical Plug           | 15 Amps                   | 15 Amps                   |

THE SAME FEATURES AND THE SAME QUALITY  
IN TWO SIZES



5 and 10 LITERS.



5litre \$1,099 +gst

10 litre \$1299 + gst

\*including enough hot chocolate to pay for the Machine!

## QUALITY AND PERFORMANCE THAT IS STYLISH AND PRACTICAL

- Bain-marie (double boiler) cooking process with a patented non-stick pan
- Contemporary eye-catching design
- Hot water tank with thermal insulation and easy emptying process
- Product bowl that can be removed quickly
- Spigot that removes easily for faster, more thorough cleaning
- Thermostat for product temperature setting
- Large, durable drip tray with water level gauge
- Product mixing and anti-layering system
- Bain-marie (double boiler) water level gauge
- Non-slip feet

## HIGH PRODUCTION CAPACITY, EASY MAINTENANCE AND RAPID CLEANING





The chocolate machine with a **bain-marie** (double boiler) cooking process and **non-stick pan** to bring out the flavors and density of chocolate.

For further information and orders call  
*Essentially Delicious* on

National Ph **1300 793 937**

NSW Ph 02 9009 6999

Fax 02 94405609

[www.essentiallydelicious.com.au](http://www.essentiallydelicious.com.au)



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# The Cash Cow in your Canteen



Massive Margins for Canteens!

Massive profits for Schools!

Chocolady Chocolate Machines hold 5 litres - 25 x 200 ml serves.  
Or 10 litre holds 50 x 200 ml serves

Check out these sales scenarios...

*For Schools:* Sell just 25 x 200ml serves (1 bowl) Café Style per day @ \$2.50 - \$1.81profit = \$45.25 x 5 days = \$226.25p/wk x 30 = \$6787.50 profit p.a.

Sell just 50 x 200ml serves (1 bowl) Café Style per day @ \$2.50 - \$1.81profit = \$90.50 x 5 days = 452.50 p/wk x 30 weeks = \$13575 profit p.a.

|                              | <u>Cost</u>   | <u>RRP</u>    | <u>Profit per Serve</u>    |
|------------------------------|---------------|---------------|----------------------------|
| <b>200ml (8oz cup) Serve</b> |               |               |                            |
| Café Style Choc powder Cost  | \$0.54*       |               |                            |
| Inc. full cream milk         |               |               |                            |
| Insulated Dimple Cup         | \$0.15        |               |                            |
| <b>Total</b>                 | <b>\$0.69</b> | <b>\$2.50</b> | <b>\$1.81 440% mark up</b> |

\*Based on \$117 per case (4 x 3kg bags) of Divinity Café Style Drinking chocolate @ 750g:5 litres Reduced fat milk mix ratio. This product meets the NSW School Canteen Association nutritional guidelines and is **approved green** for use in all canteens.

Owning a Hot Shot Chocolate machine selling Divinity Hot Chocolate is another Essentially Delicious way to make more profit for your business - it's a "license to print money". You just feed it the mix and it feeds you the profits.

You can dress it up with a squirt of lite cream, a sprinkle of chocolate, a marshmallow, a cherry. The kids and teachers will keep coming back for the great taste - clearly the easiest way to increase your bottom line.

For further info call Bec or Janet at Essentially Delicious

NSW Ph 02 9009 6999

[www.essentiallydelicious.com.au](http://www.essentiallydelicious.com.au)

**National Freecall 1300 793 937**