



the chocolate shot

a liquid dessert ""

The Machine

Serves a perfect cup every time

No matter what brand of drinking chocolate or mix you serve, they'll come back for more.

Consistently creamy smooth, with no trace of dry mix grit or lumps. Indirect heat ensures a perfect serving temperature without scorching.

Rotating dasher tempers and mixes, ensuring a consistently delicious cup.

Show it, Serve it, Sell it

Increase your sales through visibility. The clear lexan beverage container will prominently showcase the product.

Prepare it once, serve it in an instant all day. Ready to serve, just pull the tap and fill a cup.



Removable faucet for easy cleaning.

Liquid storage container is removable even when full, making preparation and refrigerated storage for next day use quick and simple.



The Chocolate Experience Deliciously rich and thick

Serve your customers a rich, espresso - like european "shot" of drinking chocolate.

Coffee shops, Patisseries and gourmet chocolatiers are discovering demand for this exciting new source of revenue.



Create your own "Chocolate Bar"

- O Serve as an aperitif or dessert. Perfect with biscotti for dipping!
- O Mix with flavored coffee syrup, cinnamon or mint.
- O Mix with coffee for a super chocolate latte'.
- O Mix with alcoholic beverages; chocolate martini's, hazelnut liquer or Irish Cream.
- O Serve over ice cream.
- O Use it to serve traditional hot chocolate.



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