

COMMERCIAL CHOCOLATE FOUNTAIN MACHINE



YY-660

YY-660

- Material: Stainless steel, motor, electric control, temperature control, switch, power lines, etc.
- Layers: 4 Layers
- Product Size: 33 * 65CM
- Chocolate Capacity: 5Kg
- Power Supply: AC220V 50HZ/110 60HZ
- Voltage: 230W



Chocolate Fountains are made of three parts. There's a base unit containing the heater and motor, a spiral drive or a pump. Prepare the chocolate separately by melting it in a microwave or on the hob over a low heat. Then pour it into the bowl in the base unit. The spiral drive or pump draws the warm chocolate up to the top of the tier system - and then the enticing cascade starts to flow over the tiers with its irresistible warm chocolate aroma. It pours back into the bowl and then starts its journey all over again. Once the chocolate is in full flow, everyone can start to dip the food of their choice - anything from exotic fruits and profiteroles to marshmallows and biscuits. And remember the Fountain works equally well with sauces oath than chocolate, including savory ones. For something completely different try a warm fruit caulis or a cheese, barbecue or sweet chili sauce. Set up and use one of Table Fountains by fit the spiral drive to the center of the base bowl. Make sure it's firmly locked in position. Slip the tier system.



YY-680

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- Material: Stainless steel, motor, electric control, temperature control, switch, power lines, etc.
- Layers: 5 Layers
- Product Size: 38 * 80CM
- Chocolate Capacity: 8Kg
- Power Supply: AC220V 50HZ/110 60HZ
- Voltage: 300W



YY-110

YY-110

- Material: Stainless steel, motor, electric control, temperature control, switch, power lines, etc.
- Layers: 7 Layers
- Product Size: 43 * 100CM
- Chocolate Capacity: 10Kg
- Power Supply: AC220V 50HZ/110 60HZ
- Voltage: 350W

* Designs and specifications are subject to change for improvement without prior notice