

VEMA

Cioccolatiera a fontana

Chocolate Fountain CF 2105

- The table top Chocolate Fountain, which can be used as a manual Tempering machine, a compact appliance perfect for decorating products with melted chocolate and for every chocolate preparation.
- It is ideal in compact locations where space is an issue, when you prefer an economical and cost effective portable machine.
- All the component are completely accessible and removable for cleaning.
- The Chocolate Fountain & Tempering machine is ideal for using in confectionery, pastry & ice-cream shops for decorating ice-cream cups and cones, cover ice-cream sticks, prepare cakes as "profiteroles", chocolate éclairs, "Sachertorte" and "petit fours"; in the Chocolate shops the machine can adapt as a manual tempering to prepare Easter Eggs and all kinds of small chocolates in different shapes.



TECHNICAL FEATURES:

Chocolate Fountain & manual Tempering table top machine

- Body in metalized grey or brown polycarbonate
- 5,5 litres Container, cover and dispenser tube all in stainless steel
- 0°-70° outside thermostat; safety thermostat inside
- Double luminous switch operatives separately
- Motorized gearbox with fan 230 ~ 50/60Hz 60W
- 1000 W heating element
- Dimensions - 29cm diameter - 73cm Height
- Weight: 11 kg



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