

CHOCOLATE FOUNTAIN

This Chocolate fountain will melt the chocolate within the holding tray, which is best set at temperature mark 7 (approximately 34 / 37 degrees), This will take just over one hour and will require the chocolate to be stirred every now and again and a good stir before starting up the auger (motor).

Power requirement: 230 volts. 8 watts. 3.6 amps.

Weight:

Base 24.5kg. Top 7.4kg. Top extension 2.8kg.

Base in carry case 32.6kg. Top and extension in carry case 16.4 kg.

Dimensions:

Base motor unit 420mm diameter. Top of normal fountain; 900mm.

With extension 1140mm.

Illuminated Base 1200mm (diameter) x 300mm.

Promotion area:

Base 45 x 41cm. (diameter).

When illuminated base is used, best with cards in holders.

One-day machine hire; £200.00.

Chocolate 2.5 kg; £16.00. (7kg is required for the fountain to work correctly).

Chocolate 10kg. £60.00.