



Chocolate fountain SB 325

The highlight at every event - enjoy fresh fruit combined with molten creamy chocolate.

This "dynamic dessert" melts away every guest.

Stainless steel body

Capacity: approx. 2,5 kg chocolate

Infinitely variable temperature control: to 60 °C

Power: 340 W / 230 V 50 Hz

Size: Ø 330 mm, height 480 mm

Weight: 7,65 kg

GTIN 4015613609256

Code-No. 900003

*The device is not suitable for continuous commercial use.

Subject to technical modifications and errors.

Removable cascade plates, suitable for dishwasher
Temperature setting and drive system can be switched separately



Chocolate dispenser 9,5L

The perfect enjoyment: heating and keeping warm hot chocolate without burning or agglutinating.
Plastic body, container made of polycarbonate
Stirrer made of stainless steel, rotating stirring blade made of plastic
Capacity: 9,5 litres
Heating via water bath principle
Infinitely variable temperature control: 0 °C to 85 °C
Cup height: max. 10 cm
Drip tray with filling level sensor
Removable outlet tap
Stainless steel boiler with overheating protection
On/Off switch with indicator light
Power: 1,006 kW / 220 V 50 Hz
Size: W 280 x D 410 x H 580 mm
Weight: 7,5 kg
GTIN 4015613633268
Code-No. 900004

