

Cod: 3240634

Stainless steel table on legs and splashback depth 600 mm 2000x600 mm



Description

Chocolate fountain: how it works A cascade of white, milk or dark chocolate: the chocolate fountain is a useful tool for caterers, caterers and party and wedding decorators. The operation is simple: the chocolate is placed at the base of the fountain, melted inside the machine and then dispensed onto the three stainless steel shelves of increasing size from top to bottom. It thus takes the form of a real waterfall fountain. The chocolate machine has two different heating positions to always keep the chocolate at the desired temperature. The adjustable thermostat makes it easy to choose the temperature in three adjustable settings. The small size of the chocolate fountain makes it easy to transport the equipment, even for wedding and party planners who want to include a chocolate corner in their arrangements. Chocolate fountains on Ristoattrezzature All chocolate fountains for sale on Ristoattrezzature are CE-marked.

Dimensions



Altezza alzata	100 mm
Dimensioni esterne	2000x600x850 mm