TKF TECHNOKITCHEN FABRICATIONS

CHOCOLATE FOUNTAIN

ISM-CF5



STANDARD FEATURES

5 tiers · 2.5–6 kg of chocolate

- A five-tier cascade of melted chocolate, 71 cm tall, that turns a buffet, wedding table or hotel dessert station into a centrepiece where guests dip fruit, marshmallows and biscuits.
- Runs with 2.5 to 6 kg of chocolate: the heated basin keeps it fluid while the central auger lifts it to the crown, from where it flows evenly over every tier.
- Separate switches for the motor and the heating element, so the chocolate melts and comes to temperature in the basin before the flow is started.
- Heating adjustable up to 110 °C on a dial, to suit dark, milk or white chocolate and coatings through a long service.
- Stainless-steel tiers, tube and basin lift off for washing; the 265 W unit runs on a standard 230 V single-phase socket.

PRODUCT SPECIFICATIONS

Dimensions	Ø 33.2 × 70.9 cm
Tiers	5
Chocolate capacity	2.5 – 6 kg
Heating	Up to 110 °C
Power	265 W
Energy source	230 V / 50 Hz, single phase

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