

Tiered Chocolate Fountain

This device creates a cascading flow of melted chocolate using a tiered structure. Melted chocolate is pumped from the base to the top, flowing down each tier for dipping.



Overview

Professional Tiered Chocolate Fountain

This tiered chocolate fountain is designed to create a consistent, cascading flow of melted chocolate, providing a visually appealing centerpiece for any event. It features an integrated heating element to maintain the perfect dipping consistency and a reliable motor for continuous circulation. Ideal for parties and gatherings, it allows guests to easily dip fruits, marshmallows, and treats into smooth, flowing chocolate.

Technical Specifications

Power Performance

230 V

Voltage

75 W

Maximum Power

Model	CFG-17
Power Consumption Range	50-75W

Operation & Controls

Control Settings	Heat, Motor, Off
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Functional Features

Key Features

- Tiered structure for cascading flow
- Integrated heating element
- Rotating pump mechanism
- Independent motor and heat control

Recommended Use

Parties • Events • Gatherings • Catering