

Product Description

KINDLY NOTE: Chocolate Cream is the best choice for this machine. Lumpy chocolate may can not form a good chocolate waterfall or will affect normal working. In cold weather, we suggest that heating Chocolate Cream for at least 15-60mins can form a good chocolate waterfall.

Notice:

In cold weather,the chocolate sauce is easily frozen and get hard,so please add some milk or salad oil to dilute it. The thickness like the picture shows is recommended.

Features:

Brand New And Fit For Long Time Working

Quickly And Directly Melt Chocolate, Adjustable Stanza Temperature, Heat Stability

Easy To Clean And Easy To Set Up

Complete Sealing System

Product Built To North American Electrical Standards

Material: Stainless Steel

Voltage: 110V 50hzPower: 170W

Max Chocolate Capacity:1kg

Dimensions: 21.5cm(D)X46cm(H)

Weight: About 2kg

Tiers: 4

Package included:

1* 4 tiers chocolate fountain

1* power cable(US PLUG)