

The CF1500 Commercial Fountain from Giles & Posner



Giles & Posner's CF1500 is a unique innovation in the chocolate experience, and economically friendly too. This stylish fountain is perfect for use in coffee shops, cafés, restaurants and events, serving between 40-150 people, a strong favorite in the catering industry.

The CF1500 is guaranteed to draw in the customers, with its highly polished look, and eye-catching chocolate that flows down the three tiers. It is made of heavy gauge 304 stainless steel for durability and prolonged use, with a unique direct drive motor so there is no risk of belts breaking or slipping in mid-event. The simple tier positioning and detachable bowl ensures it is exceptionally easy to use frequently, with flat membrane controls and single cast stainless steel tiers for improved food hygiene

The CF1500 operates on a minimum of 3kg of chocolate reducing potential waste, and up to 5kg for dramatic flowing effects without frequent refills. Virtually any chocolate can be used, however Giles & Posner's fountain chocolate is highly recommended. There is also a range of food service accessories available to partner the CF1500 Fountain, including catering illuminated and frosted surrounds.



Total peace of mind comes with the purchase of a CF1500, through Giles & Posner's comprehensive maintenance support package and full CE approval. Every unit comes with a 2 year parts & 1 year labour (UK only) warranty, the fountain can be shipped to any country in the world.

Giles & Posner's CF1500 fountain is **£1495+vat**, Click on www.gilesandposner.com for more information, or email sales@gilesandposner.com for wholesale prices and finance details.

Height/810mm, Width/380mm, Weight/23.5kg.



For an image of the CF1500, or more information on Giles and Posner products please contact Lisa Nicholson on 01322 336 131 or email lisa@inspirationalpr.com