

Versatile CF2000 Combination Commercial Fountain by Giles & Posner



Giles & Posner's CF2000 chocolate fountain is the most versatile model on the market for the catering industry. It's center column can be extended or shortened to cater for any event opportunity – around 200 guests in its medium set-up and up to an amazing 600 guests in it's large set-up. This makes Giles & Posner's CF2000 the prime choice for caterers and event managers wanting the flexibility to capture any size of business opportunity with one single purchase.

The CF2000 is a strong favorite in the catering industry, due to its adaptability, and contemporary good looks. 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 CF2000 operates on a minimum of 6kg of chocolate reducing potential waste, and up to 15kg on the large set-up for dramatic flowing effects without frequent refills. There is also a range of food service accessories available to partner the CF2000 Fountain, including illuminated and frosted surrounds.



Total peace of mind comes with the purchase of a CF2000, 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 CF2000 fountain is **£2295+vat**, Click on www.gilesandposner.com for more information, or email sales@gilesandposner.com for wholesale prices and finance details.

Height/921mm (medium set-up), 1200mm (large set-up), Width/505mm, Weight/58kg.



For an image of the CF2000, or more information on Giles and Posner products please contact Lisa Nicholson on 01322 336 131 or email lisa@inspirationalpr.com