

SFERA — Decorative Chocolatefall



This new chocolate fountain from FBM - built with close attention to the fit and finish of the smallest details - is designed to be a decorative element that will enhance the ambiance of high-end retail environments selling chocolates, pastries, ice cream and gelato, *and more*.

The front of the fountain, which is backlit, includes seven little bowls of different sizes and placed at different heights to produce the chocolatefall effect. The base can be built into a cabinet or other enclosure to match the décor of the environment.

Fabricated of stainless steel, the recirculation of chocolate is done by the same screw pump system that powers FBM's ProXima tempering machine. **NOTE: SFERA** is *not* a "chocolate fountain" in the traditional sense. It is *not* designed for use to dip items (marshmallows, fruits, breads, etc) for consumption.

Sfera entries on the FBM blog.

Sfera's standard configuration includes: A protection system that only allows the pump to be turned on when the correct working temperature has been achieved and maintained long enough to ensure that the chocolate is completely melted; automatic reversible auger to remove chocolate from the pipe.