

SEPHRA

The most trusted name in chocolate fountains™

+44 (0) 1592 656737
info@sephraeurope.com
www.sephraeurope.com



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SEPHRA QUALITY - Discover the Difference

Since the beginning of Sephra in 2003, we have endeavoured to create the highest quality and best performing chocolate fountains in the world. We believe our products reputation in the marketplace now confirms our success in accomplishing our objective. Great attention to the smallest of

details ensures your Sephra chocolate fountain will serve you well for many years. Many of the quality features are not readily seen or appreciated by the owner, so we have prepared this pictorial summary illustrating why our Sephra chocolate fountains truly are the highest quality machines available.

Why Sephra?

Our passion is in making delicious food fun.

Sephra is the most recognised and trusted name in chocolate fondue fountains throughout the world. As pioneers in the chocolate fountain industry, we have dedicated ourselves to creating the highest quality, easiest to use, longest lasting chocolate fountains. We know our customers need professional fountains they can depend on, which is why we proudly offer the best chocolate fountain warranty in the industry. We are now building on this success and launching a number of other commercial catering products, including waffle bakers and popcorn machines.

Sephra chocolate fountain chocolate is made just for us by the world's finest chocolate manufacturers using our own exclusive recipes. Our products are unsurpassed in quality, taste and ease of use.

Sephra chocolate fountain chocolate and fondue chocolate flow effortlessly in Sephra chocolate fountains and never require the addition of messy oils that dilute the pure chocolate flavour. Our chocolate for chocolate fountains is ready to-use in quick-melting chip (button).

Our chocolate is packaged in microwaveable 907g bags for retail use and 2.5Kg, 10Kg and 20Kg bags for catering and professional use.

You will be lucky if you get the chocolate into the chocolate fountain before you eat it all from the package! We have this chocolate fountain chocolate made specifically for us in Belgium. You will not find a finer quality Belgian chocolate anywhere. We highly recommend our Sephra Belgian chocolate fountain chocolate for weddings or other extra special events where you want to make sure everyone leaves impressed.

If you enjoy making pastries or other desserts which call for chocolate, Sephra Belgian Chocolate will absolutely bring the richness you desire. Sephra Chocolate Flavoured Fondue Buttons: This is our most cost effective solution for the most price sensitive applications, such as buffet restaurants and areas of particularly high usage. The compound is produced using vegetable oil instead of cocoa butter, thus reducing cost.

Features and Benefits

CERTIFIED

Sanitation Approval

REMOVABLE BASIN/TIERS

Easy Cleaning

SERVICE INTERVAL

Reduced Running Costs

5 YEAR WARRANTY

Peace of Mind

MELTS IN BASE

Convenience

U.S./U.K. LOCATIONS

Quick Shipment

NO TOOLS NEEDED

Simple and Fast

QUALITY CONTROL

Reliability

Service

Our UK based service centre is the only source of authorised parts and service in Europe. Whether as part of a routine service or under warranty, our Sephra trained engineers will ensure that your fountain is kept in first class working order for many years.

Sales

As well as being the exclusive distributor of Sephra products to the European market, Sephra Europe offer a complete range of fountain accessories as well as chocolate and dipping items. Based in the UK, our transport network enables us to get goods to all our customers in as little as 24hours.

Our aim is to make every customer experience exceptional Sephra Europe Ltd.

Support

With an unparalleled level of experience in this industry we pride ourselves on our high standards of both pre and post sales support. Whether it is advice during the early stages of establishing your business or supporting you as it grows, we are on hand every step of the way.

Augers

The auger carries the chocolate up the centre column so it will flow down over the tiers. All of the Sephra augers are made so they meet the sanitation certification requirements. No other chocolate fountain manufacturer meets these sanitation standards.

The flights on the auger are made in one continual piece of metal which is then welded on to a centre tube. Our competitors augers are made by cutting and seaming the flights together and then spot welding the flights on the centre tube. This leaves gaps between the flights and the centre tube where it is difficult to clean. You can see the construction of the competitors augers in the adjacent photos.

The Sephra augers are all fully welded the entire length of the auger both on top of each flight as well as on the underside. (See adjacent image) The full weld leaves no gaps where chocolate may be left, which would create a very unsanitary condition. This fully welded auger is yet another reason why Sephra obtained sanitation certification on all of our commercial chocolate fountains.

All of the parts of our Chocolate Fountain that come in contact with chocolate are made of the highest quality 304 food grade stainless steel.



Auger Knob

The knob located on top of the auger was one of the first improvements we made to the chocolate fountain. We often found it very difficult to extract the auger from the centre column because there was nothing to grab hold of except the slippery, chocolate covered flights on the auger. We designed the knob so it is easy to hold on to and lift the auger out of the centre column. On the convertible CF34/44 chocolate fountain the auger knob is removable so it can be attached to either size auger.



Crowns

The crown sits on top of the centre column and adds to the dramatic appearance. All of the crowns for our Sephra units are cast in solid stainless steel and then machined to exact specifications to ensure long lasting quality. Competitors units have several pieces of metal welded together to form the crown. Because our crowns are cast and machined they are much easier to clean and will last a lifetime.

Base Units

The base unit of all models houses the motor, heating element and all other working parts of the chocolate fountain except the auger.

The tier set is attached to the base unit by sliding the centre column into the sleeve located in the centre of the basin. In the adjacent image you can see the decorative legs and also the adjustable feet located just behind them.

Notice the finished bottom curved edge of the base unit. The photo also shows the decorative vent holes at the top of the base which allow the heat generated inside of the base by the motor and heating element to escape, keeping the environment for the motor cooler. To protect the components of the base and also to provide safety to the operator, all Sephra chocolate fountains come with a custom fitted, reinforced wire cover.



Motor Casing

This covering not only is protective in nature but it also facilitates the flow of air through the base, thereby maintaining a cooler operating environment for the motor.



Attached to the wire cover on the inside of the CF34/44 units, are two high speed fans which circulate air inside the base. Once again, the purpose of these fans is to maintain a cool environment for the motor and thereby extend its life and efficiency. Since the motor is the most important element of the entire machine, we have taken extra precautions to ensure the motor is operating in the best environment.

Contoured Base Housing

The stainless steel housing for the base of the chocolate fountain is created by what is known as a “deep drawing process”. A single sheet of stainless steel is pressed into the base housing shape which produces the rounded edge on the bottom of the base.

The rounded edge is in contrast to competitors units where the bottom edge is straight and sharp because they simply form a cylinder out of a sheet of metal and weld the edges together to create the base enclosure. Our rounded base edge makes the unit easier to carry and prevents foreign items from entering the base enclosure. The most important aspect however, is the deep drawing process produces a much more attractive, finished looking base unit than the flat edge of a wrapped piece of metal.



Model Number and Certification Plaque

The industry certifications which have been obtained are for the US and European markets. Sephra is the only chocolate fountain manufacturer in the world which has obtained electrical and sanitation certification on their commercial units.

Affixed to the back side of each Sephra chocolate fountain is a metal plaque on which is inscribed the following information.

- a. Serial number
- b. Power requirements
- c. Model number
- d. Industry certifications

Other competitors in the US do not have electrical certification or sanitation certification on their products. County health departments will sometimes not permit equipment to be used in serving the public which is not sanitation certified.



The certifications Sephra has received include the following:

- a. ETL Electrical Certification
- b. ETL Sanitation Certification
- c. ROHS-Environmental Certification
- d. CE-European Electrical Certification
- e. EMC-Electrical Emission Certification

Why is this Removable Basin so important?

1. **Cleaning:** Cleaning the chocolate fountain is so much easier when the basin can be removed. Simply unscrew the basin and while holding the basin in your hands, tip it to pour out the chocolate versus having to lift and tilt the entire base unit in order to dispense of the chocolate after an event.
2. **Ease of Service:** The primary serviceable parts are all located on the underside of the basin in the “Bearing Seat”, namely: the bearings, seals and drive shaft. These parts are all easily accessible once the basin is removed so it saves time and money when these parts need to be serviced to keep your chocolate fountain in optimal operating condition.

Basin Attachment

The basin is attached to the base unit by simply screwing it into the threaded receptacle located at the top of the base unit. The acme large threads facilitate the basin to be screwed in place easily. The nylon driver, shown in the centre of the adjacent image, engages the metal driver on the underside of the basin which in turn will cause the drive shaft to rotate and then turn the auger. The nylon material of the driver creates a quieter connection with the metal driver on the basin.



Decorative Legs

Sephra chocolate fountains are known the world over for the beautiful design of the base unit. The three decorative legs, which hide the adjustable feet, add a feeling of refinement to the appearance of the entire unit. On all competitor units the adjustable feet are clearly seen which makes the unit appear very industrial.

Wide Basin

The basin on the CF34/44 model is 19 inches across. This provides approximately 3 inches between the edge of the cascading chocolate curtain and the edge of the basin creating the area we call “The Drip Zone”. The Drip Zone space is for the guest to hold the dipped item over, allowing excess chocolate to drip back into the basin before placing it on their plate.

Removable Basin

A unique distinguishing feature of our Sephra chocolate fountains is that the basin, which holds the chocolate, is easily removed by simply unscrewing it from the base. This is done by turning the basin counter clockwise only a few turns and then lifting the basin free of the base unit. The large threads make it easy to place the basin on and take it off the base.

Bearing Seat

The Basin Sleeve holds the centre column firmly in place, so it does not wobble when the auger inside is spinning as it carries chocolate to the top of the column. It is cast in solid stainless steel and then expertly machined. The basin sleeve is mounted in the middle of the basin by four posts, machined to fit flat against the basin surface, then contoured to be easily cleaned and comply with sanitation certification requirements.

The sleeve is machined to create “flutes” on the inside surface so the centre column is more easily removed from the sleeve once chocolate is covering it. Lastly, there is a groove cut into the inside surface of the sleeve where the locking pin, fitted into the side of the centre column, fits to hold the column solidly in position.



Steep Contour Basin

The basin has a steep contour which promotes the circulation of the chocolate as opposed to the rather flat basins on competing commercial units. This steep contour design makes it possible to use less chocolate to achieve a full chocolate curtain effect.

Seals Protected

The basin is made so the seal surrounds the shaft in the middle of the basin are completely covered by the metal of the basin. All that is exposed in the basin is the top of the drive shaft. This eliminates the seals exposure to being damaged, which happens often in competing units where the seals can be seen surrounding the shaft in the basin.



Basin Sleeve

Located on the underside of the removable basin is the “Bearing Seat”, housing the bearings, seals and drive shaft.

These primary parts are subject to wear and tear over time. Since the bearing seat is easily accessible once the basin is removed from the base, it is easy to change the bearings, seals and drive shaft to keep your chocolate fountain in optimal operating condition.

Rounded Basin Edge

The basin has been certified to comply with electrical and sanitation requirements, hence the rounded basin edge.

This prevents any chocolate from flowing over the edge of the basin and down the side of the base unit and potentially fouling the electrical parts inside the base.

Cases

Each Sephra Chocolate Fountain purchased includes customized, double walled, high impact, polymer case(s) designed to hold and protect your valuable investment.

All cases are made specifically to safely hold the different components in place while being transported.

Base Case: CF 44, CF 34 & CF 44/34 Convertible Models

Each Sephra Chocolate Fountain purchased includes customised, double walled, high impact, polymer case(s) designed to hold and protect your valuable investment. The image shown is the case for the base of the Sephra and Montezuma (CF44 & CF34) chocolate fountains. Its round shape holds the base properly in place and protects it while being transported.

Dimensions for cases are as follows:

Cortez model (CF 23") 20x23x15

Aztec model (CF 27") Tierset-21x15x10

Montezuma (CF 34") Base-20x16, circular

Tierset-36x19x12

Sephra (CF 44") Base-20x16, circular

Tierset-36x19x12



Tier Set Case: CF44/34 Convertible Models

The tier set for the CF44, CF34 & CF44/34 Convertible Models comes in a customised, double walled, polymer case. This case, as shown in the accompanying photographs, is moulded to create a separate position for each tier, the center column, the crown and the auger.

The case makes it easy to transport the tier set for a catering event and protects the tier set components while they are being stored for future use. Its continued use is important because it keeps all the components together. You can quickly check to make sure all the components are put back in the case after they have been cleaned before you leave for an event.

The dimensions of the case are: 36x19x12



Electrical Controls

Located on the back side of the base are all of the electrical controls. We prefer manual controls as opposed to digital controls on our commercial units because they are more reliable and less apt to fail over time. They are made to handle the sometimes rough treatment commercial equipment often receives. Digital controls often get jarred and fail. Digital controls are also susceptible to the heat generated inside the base from the motor and heating element which causes them to fail early.



Fuse Housing

The electrical fuse is located inside of the small black fuse housing on the side of the base. The low profile nature of our fuse housing prevents it from being broken and makes it easy to access and replace the fuse when necessary.



On/Off Switch

This manual switch has three positions: Preheat, Off and Start .

Preheat: When in the Preheat position only the heating element located below the basin is turned on. This allows the basin to preheat and begin to melt the chocolate in the bowl. It will also maintain the chocolate at the right temperature after it is melted and before the motor is turned on.

Off: In the Off position no electrical components are functioning.

Start: In the Start position the heating element remains turned on and the motor is switched on which causes the auger in the centre column to turn and carry the chocolate.

Temperature Control

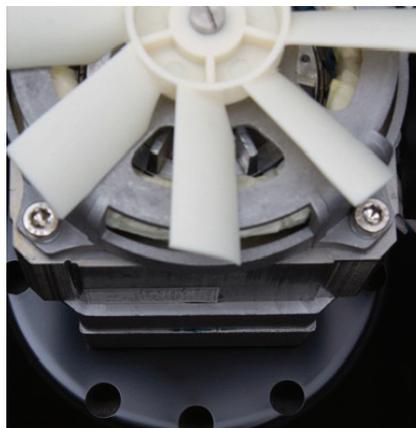
The temperature of the basin and hence the chocolate is easy to control via the manual temperature control dial. The dial has the numbers 1 to 10 on it. Simply turn the dial to the recommended setting in the manual for melting chocolate in the basin and then adjust it to the recommended setting for normal operations.



Sephra's Motors

The motors used in all of our Sephra chocolate fountains are custom designed in order to achieve the quietest operation possible, create maximum power and create a long lasting motor. These motors are all direct drive so there are no belts to worry about.

These motors are all direct drive so there are NO belts to worry about. The motor shaft directly turns the auger as compared to others who use gears and belts which add an additional element of maintenance. The warranty on the motor is for two years. Attached to the bottom of the motor is a fan which rotates as the shaft of the motor rotates. This causes air to flow and carry heat away from the motor and pushes it out of the base through the wire cover.



Motor Heat Shield

The key element to the operation of the chocolate fountain is the motor. The motor life will be shortened and it will fail if it is exposed to a lot of heat over time. If the motor fails it doesn't matter how good the rest of the unit looks, it still won't work. In order to protect the motor from the heat generated by the heating element, we have developed a unique cone shaped metal heat shield which deflects the radiant heat from the heating element. This is one of the unique elements Sephra has incorporated into every unit in order to provide the coolest operating conditions possible.



Heating Element

Another unique feature of our chocolate fountains is the unique floating aluminium heating element. The heating element on the Sephra 34/44 convertible model is made of solid aluminium so it will conduct the heat to the basin as evenly and quickly as possible. This circular, aluminium, contoured plate is 3 inches in width and 3/16 inches thick. It is crafted to fit snugly against the bottom of the basin when it is screwed on to the base. This is the reason you can melt the chocolate directly in the basin in a short period of time, prior to using the chocolate fountain. This cannot be done with the competitors units.

Sephra's Tier Sets

The design of our centre column and how the tiers are attached is one of the most important reasons people around the world select a Sephra Chocolate Fountain over any other model. Sephra has several USA and International patents which cover the unique design of how the tiers are attached to the centre column. Our patented design makes it easy to drop the tiers on to the exact location on the centre column every time and keeps them perfectly level. The middle column is machined to create ledges upon which each of the tiers rest.

The inside hole diameter in each of the tiers corresponds to the diameter of the centre column where each tier is to sit. This makes it possible for anyone to set up the tier set in less than a minute. No other chocolate fountain sold in the USA and several countries of Europe can use this efficient design. The adjacent photos depict how the tier rests on the ledge and also the expert machine work on the centre column to create the ledge and tapered cylinder.



Competitor Tier System

Competitors must use inferior methods to attach the tiers to the centre column because of our patents. The most common method is to use rubber bands or rubber O-rings which are used to support the tier. To assemble the tiers on the centre column, the rubber band must be pushed down the center column to the desired location where the tier will sit. The tier is then placed over the centre column and slid down until it rests on the rubber band. This process is followed until all of the rubber bands and tiers are in place. The greatest difficulty of using this method to attach the

tiers to the centre column comes when it is time to disassemble the tier set after its use. The tiers, centre column and your hands will be covered in chocolate as the tiers are removed. Picture removing a tier and then having to push the rubber band, covered in chocolate, up and off the centre column. Imagine having to repeat this several times before all of the tiers are off. Additionally, keeping track of the rubber bands once they are covered in chocolate is difficult at best and rubber bands are often lost. If your help shows up to an event and they do not have all the rubber bands, there is no way to assemble the tier set.

Convertible Tier Set for CF34/44: Extension Components

Sephra has created a unique combination of the 34 inch and 44 inch tier set. This convertible feature allows you to have the ability to set up either the 34 inch tier set or the 44 inch tier set. This versatility gives you the resource to easily meet the varying requirements of your customers. The adjacent photo shows the various components which you attach to the CF 34 to create the 44 inch tier set. All of these components fit into the tier set case for transportation and storage

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Thank you for your interest in Sephra.

All of our products can be viewed online,
however we also have trained members of
staff that will answer any queries you have.
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