

WE THINK THESE ARE THE **BEST**
CHOCOLATE FOUNTAINS IN THE
WORLD... HERE'S WHY

 **SAGRA**



OUR FINISH

The first thing that sets our Pro Series apart from the competition is the finish. We take the extra step to machine and hand polish our 304 stainless steel to an amazing finish. This is a step that takes extra time and adds cost, but is something we feel can't be skipped. A high-polished piece of equipment is not harder to clean and does not require any additional maintenance. Our fountains are more than a machine, they are a statement.



OUR DESIGN

Sagra is the leader in chocolate fountain design. From our unique and exciting cascading fountains to things as simple as the shape of the base, it is unquestioned that we make the most modern chocolate fountains in the world. Our designs are unmatched both in looks and functionality.



OUR CONTROLS

Sagra Pro Series Chocolate Fountains are the only commercial chocolate fountains on the market that have digital controls. Outside of being more accurate and easier to maintain, our digital controls offer two distinct advantages. Our Overload function will shut down the machine if too much stress is being put on the motor to prevent motor damage. In addition, our Low Temperature function ensures the machine is not active unless it has reached the set temperature to also prevent damages. The best part is if our custom digital panel is ever damaged (which is very rare), it can be replaced in just seconds as it is a plug and play component. We find the digital panel is less suspect to breaking than manual controls as it doesn't protrude from the fountain.



OUR STANDARD TIERS

While different companies use different methods to attach the standard tiers, you are always left with the same problem. A long cylinder to clean. On a 35" - 45" fountain, that is a lot of work and it can be complicated to transport this long cylinder and fit it in some dishwashers. Our high polished tiers and column are precision welded to make smaller, more easy to manage parts that all fit in a dishwasher or 5 gallon bucket for easy transport. Assembly and clean up is a breeze with this system and we feel the fountain gets cleaner due to not having one large piece to clean. In addition, no tools, bands or extra pieces are needed to assemble our standard fountains.



OUR CASCADING CUPS

The cascading chocolate fountains are also extremely easy to assemble and clean. The cups are all securely welded and are individually labeled for quick assembly. They slide into place in seconds and the entire unit can be cleaned in under five minutes (excluding dishwasher time). The entire top section can be quickly cleaned in a dishwasher. No tools, bands or extra pieces are needed to assemble our cascading chocolate fountains either.



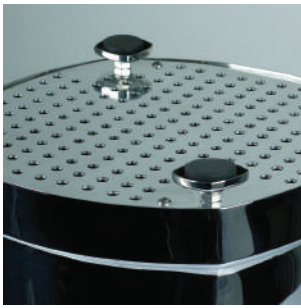
OUR BEARING HOUSING

With all chocolate fountains, you will eventually need to change the bearings. One of the best features of our Pro Series is the removable bearing housing. With many of our competitors chocolate fountains, you need to either remove the entire motor to change your bearings or send back the entire bowl if you want the bearings replaced. With our Easy Change Bearing System, we send you the complete housing (with all the work done) and you can replace it with just four bolts in around five minutes. This saves time, shipping cost and labor.



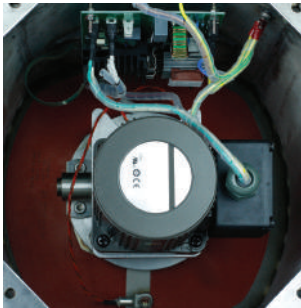
OUR BEARINGS

Our Pro Series Chocolate Fountains use the highest quality bearings and seals to reduce maintenance costs for the customer. We also use a metal connector to ensure a firm connection between the bowl shaft and the motor. We have designed this easy to replace piece to fail before tension has reached your gearbox. This reduces costly repairs.



OUR BOTTOM PLATE

The bottom plate on our Pro Series Chocolate Fountains is made from stainless steel vs. lesser materials. 304 Stainless Steel is the standard with food equipment, so we make sure our entire fountain uses this material. We also take the extra step to polish it to match the remainder of the fountain. The bottom is vented to encourage proper air flow.



OUR MOTOR & COMPONENTS

At Sagra, we use heavy-duty motors and components to ensure a long life for your chocolate fountain. Our direct drive motors are tested and true and we have many customers that continue to use them almost ten years after purchase. Our components are all designed to be extremely sturdy and if needed, easily replaceable. None of our chocolate fountains run off belts unlike our competitors.



OUR HEATING ELEMENT

Our Pro Series Chocolate Fountains have the widest heating elements on the market at almost four inches in width. The silicone construction distributes the heat evenly so you can easily melt chocolate right in the bowl. Our thicker stainless steel ensures that the chocolate will melt quickly and easily without burning.



OUR NAMEPLATE

Every Pro Series Chocolate Fountain comes with a nameplate reflecting our certifications (including CE and RoHS) along with model number, serial number and electrical specifications. This allows for easy identification of your unit.



OUR DECORATIVE FEET

When it comes to the feet of the fountain, we find a combination of functionality with design is better than unneeded pieces. Our decorative feet give you a simple, professional look. Unlike our competitor's fountains, you won't need to reach around additional pieces to level your fountain as ours are easily accessible. We also feel an extra welded piece is another place for chocolate to hide.



OUR VENTS

Our Pro Series Chocolate Fountains have vented top sections that elegantly accent the top of our bases. These allow heat to leave the motor housing as the fountain runs to extend motor life. The picture also shows our elegant design of our bases vs. a standard round base.