

## Cotton Candy Machine SS

Rs. 19000 (GST Extra)

Introducing the Cotton Candy Machine SS from Cookkart - the ultimate carnival treat maker that will sweeten up any event! Crafted from durable stainless steel, this high-quality machine is designed to bring joy and smiles with every spin. Elevate your concession stand or party with this mesmerizing treat that will melt in your mouth. Get ready to create fluffy, delicious cotton candy that will leave your guests wanting more. Make a sweet statement with the Cookkart Cotton Candy Machine SS - the must-have addition for any sugar-loving enthusiast!



### Technical Specifications

Bowl Diameter	: 55 CM
Dimension in MM (L X W X H)	: 520X520X500 MM
Power	: 1030 W
Voltage	: 220 V / 50 Hz
Capacity	: 1 Candy per 15 Sec
Material	: Stainless Steel
Type	: Electric

### Application

- 1. Dessert Buffets:** Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- 2. Wedding Reception:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- 5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

### Features

- 1. Adjustable Temperature Control:** Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- 2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted

chocolate to flow down multiple levels, creating an enticing visual display.

**3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.

**4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.

**5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.