

Chocolate Fountain Machine 5 Steps

Rs. 19700 (GST Extra)

Indulge in the ultimate chocolate experience with the Cookkart Chocolate Fountain Machine 5 Steps. Elevate any event or gathering with this showstopping dessert centerpiece that promises to dazzle and delight. This premium commercial-grade chocolate fountain features five cascading tiers that create a mesmerizing chocolate waterfall, perfect for dipping fruits, baked goods, and other treats.

Crafted with precision and style, the Cookkart Chocolate Fountain Machine 5 Steps is designed to impress and captivate guests with its sleek stainless steel construction and intuitive controls. Whether you're hosting a wedding, birthday party, or corporate event, this machine is guaranteed to elevate the atmosphere and provide an unforgettable chocolate indulgence.



Add a touch of elegance and luxury to your dessert spread with the Cookkart Chocolate Fountain Machine 5 Steps. Order yours today and make every occasion a memorable one!

Technical Specifications

Chocolate Capacity	: 3 Ltrs
Diemension in MM (L X B X H)	: 330X330X613
No of Tiers	: 5
Power	: 230W
Temperature	: 30 °C to 110°C
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 5.8 Kgs
Material	: Stainless Steel

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.