

Bean To Cup Coffee Vending Machine

Rs. 142000 (GST Extra)

Introducing the ultimate solution for coffee lovers - the Bean To Cup Coffee Vending Machine from Cookkart. Elevate your coffee experience with this cutting-edge machine that delivers the freshest cup of coffee with just a touch of a button.

Crafted with precision and innovation, this state-of-the-art vending machine is designed to meet the demands of coffee enthusiasts and businesses alike. Experience the aroma and flavor of freshly ground beans in every cup, offering a luxurious coffee experience like no other.

With the Bean To Cup Coffee Vending Machine, you can indulge in barista-quality coffee anytime, anywhere. Whether you're looking to enhance your office space or provide top-notch coffee services in your establishment, this machine is the perfect choice.

Bring sophistication and convenience to your coffee routine with Cookkart's Bean To Cup Coffee Vending Machine. Elevate your coffee game and treat yourself to the finest brews every day. Choose excellence, choose Cookkart.



Boiler Capacity : 10 Ltr

Control System : Fully Automatic

Decotion Capacity : 250 Gms

Diemension in MM (LXBXH): 720X450X615

Dispensing Rate : 8 - 10 Cups Per Minute

Hopper Capacity : 1 Kg
Power : 3 KW

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 Receptions:** 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.

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