

Fresh Milk Coffee Vending Machine

Rs. 86000 (GST Extra)

Introducing the Cookkart Fresh Milk Coffee Vending Machine, the perfect addition to elevate your beverage offerings! This state-of-the-art machine brings convenience and quality to your establishment, delivering delicious and energizing coffee made with fresh milk at the press of a button.

Experience the unparalleled taste and aroma of freshly brewed coffee, all while saving time and effort in the preparation process. With its sleek design and user-friendly interface, the Cookkart Fresh Milk Coffee Vending Machine is sure to impress both customers and staff alike.



Say goodbye to long wait times and inconsistent coffee quality - with this vending machine, you are guaranteed a consistent, barista-quality coffee every time. Boost your business with this innovative solution that satisfies coffee cravings and keeps your customers coming back for more.

Don't miss out on this opportunity to enhance your beverage service and attract coffee lovers with the Cookkart Fresh Milk Coffee Vending Machine. Order yours today and experience the power of a truly exceptional coffee experience!

Technical Specifications

Beverage Options : 9

Boiler Capacity : 10 Ltrs
Brewing Capacity : 250 Gms
Brewing Output Time : 20 Minutes
Control System : Fully Automatic

Dispensing Rate : 8 - 10 Cups Per Minute No of Cups : Digital Count Reading

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in