

## **Popcorn Machine 250g**

**Rs. 11500 (GST Extra)** 

Indulge in the ultimate movie night experience with the Cookkart Popcorn Machine 250g. This high-performance popcorn maker is designed to create perfectly popped kernels every time, bringing the irresistible aroma and taste of freshly popped popcorn right into your home. The sleek and compact design of this machine makes it a stylish addition to any entertainment space. With a generous 250g capacity, you can whip up a batch of delicious popcorn to enjoy with family and friends. Elevate your snack game with the Cookkart Popcorn Machine 250g - the perfect blend of convenience, style, and deliciousness. Order yours today and take your popcorn game to the next level!



## **Technical Specifications**

Cycle time : 3 - 5 Minutes Per Batch

Diemension in MM ( L X B X H) : 560X400X800
Glass Type : Warm Glass
Make : Imported
Power Consumption : 1.5 KW

Temperature : 65°C to 245°C Voltage : 220 V / 50 Hz

Weight in Kgs : 16 Kgs

Capacity : 250 Gms Per Batch

Material : Mild Steel
Type : Table Top

## **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.

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## **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.