

Popcorn Machine 800g

Rs. 38600 (GST Extra)

Indulge in the ultimate popcorn experience with the Cookkart Popcorn Machine 800g! Elevate your movie nights, game days, and gatherings with this top-of-the-line popcorn maker that delivers deliciousness in every kernel. With a generous capacity of 800g, this popcorn machine is perfect for satisfying the cravings of your family, friends, or customers. Its sleek design and efficient performance make it a standout addition to any home or commercial kitchen. Bring the irresistible aroma and taste of freshly popped popcorn to your space with the Cookkart Popcorn Machine 800g and create unforgettable moments that pop with flavor!



Technical Specifications

: Warm Glass (Not Included, to be Glass Type

purchased separately)

Make : Indian

: Electric or Gas (Based on Customer Power source

requirement)

Capacity : 800 Gms Per Batch Material : Stainless Steel

Dimension in Inches (L X W : 20X22X36 XH)

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