

## Coffee Maker 2000 Rs. 20000 (GST Extra)

Unleash the ultimate coffee experience with the Cookkart Coffee Maker 2000. This powerful and sleek machine is designed to elevate your mornings with rich, flavorful brews that will awaken your senses. Whether you crave a bold espresso shot or a creamy latte, this coffee maker delivers perfection at the touch of a button. Say goodbye to long coffee shop lines and hello to barista-quality drinks in the comfort of your own home. Don't settle for mediocre coffee – indulge in the luxury of the Cookkart Coffee Maker 2000 and redefine your coffee routine today!



## **Technical Specifications**

Coffee Powder Capacity : 125- 250 Grms
Control System : Semi Automatic
Decotion Output : 20 Minutes
Diemension in MM ( L X B X H) : 200X360X460
Voltage : 230 V / 5 Amps

Weight in Kgs : 9 Kgs

Capacity : 60 - 65 Cups

## **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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