

Traditional Tea/Coffee Maker 200Gms

Rs. 5500 (GST Extra)

Introducing the Cookkart Traditional Tea/Coffee Maker 200Gms - the must-have appliance for every tea and coffee enthusiast! Elevate your brewing experience with this high-quality, durable maker that allows you to effortlessly prepare delicious and aromatic beverages in the comfort of your own home.

Crafted for convenience and efficiency, this Tea/Coffee Maker features a user-friendly design that simplifies the brewing process. With a 200Gms capacity, you can easily brew a rich and flavorful cup of tea or coffee to kickstart your day or unwind after a long day's work.



Experience the authentic flavors of traditional brewing methods with the Cookkart Traditional Tea/Coffee Maker. Embrace the art of brewing and indulge in the irresistible aroma of freshly brewed beverages like never before!

Upgrade your tea and coffee brewing game with the Cookkart Traditional Tea/Coffee Maker 200Gms and enjoy a truly satisfying and enriching beverage experience. Order yours today and revolutionize your daily tea and coffee routine!

Technical Specifications

Coffee Powder Capacity : 200 Grms
Control System : Manual
Decotion Output : 20 Minutes
Diemension in MM (L X B X H) : 250X180X470
Voltage : 230 V / 50 Hz

Weight in Kgs : 4 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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