

## Coffee Grinding Machine A Series

Rs. 39300 (GST Extra)

Experience the ultimate convenience and efficiency in coffee preparation with the Cookkart Coffee Grinding Machine A Series. This powerful machine is designed to elevate your coffee-making game to the next level, delivering freshly ground coffee with precision and consistency. Say goodbye to dull and uneven grinds, as this top-of-the-line coffee grinder ensures a perfect texture every time.

With its robust construction and high-performance features, the Cookkart Coffee Grinding Machine A Series is a must-have for coffee enthusiasts and professionals alike. Whether you are looking to brew the perfect espresso or create a rich and aromatic French press, this machine can handle it all with ease.

Increase your productivity and elevate the quality of your coffee creations with the Cookkart Coffee Grinding Machine A Series. Invest in this exceptional machine today and take your coffee experience to new heights. It's time to grind with precision, power, and perfection.



### Technical Specifications

Blade Size : 64 mm , 1400 RPM  
Hopper Capacity : 1.6 Kgs  
Capacity : 4 Kgs / Hr  
Type : Manual

### 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 Reception:** 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.