

Coffee Grinding Machine WPM Welhome ZD 10T

Rs. 10200 (GST Extra)

Looking to elevate your coffee game to a whole new level? The Cookkart Coffee Grinding Machine WPM Welhome ZD 10T is designed to help you achieve the perfect grind every time. This commercial-grade coffee grinder combines precision and power to deliver consistent results that will impress even the most discerning coffee enthusiasts.

With its durable construction and high-quality materials, this coffee grinding machine is built to withstand the demands of a busy coffee shop or cafe. The powerful motor ensures smooth and efficient grinding, while the adjustable settings allow you to customize the grind size to suit your brewing method.

Say goodbye to inconsistent grinds and hello to unparalleled flavor and aroma with the Cookkart Coffee Grinding Machine WPM Welhome ZD 10T. Invest in this reliable and efficient coffee grinder today to take your coffee experience to the next level. Elevate your coffee game and impress your customers with the perfect grind every time!



Technical Specifications

Burr Size	: 38mm Conical Burr
Diemension in MM (L X B X H)	: 200x135x290
Grinding Range	: Manual Espresso → French Press
Hopper Capacity	: 250 Grms
No of Settings	: 10 Grind Settings
Operation	: Direct to Hopper
Power	: 150 W
Special Features	: 0-60 Sec Timer
Voltage	: 220-240 V / 50-60 Hz
Weight in Kgs	: 1.35 Kgs
Material	: Plastic

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.