

Coffee Grinding Machine WPM Welhome ZD17

Rs. 27400 (GST Extra)

Experience the ultimate precision and efficiency with the Cookkart Coffee Grinding Machine WPM Welhome ZD17. This top-of-the-line device boasts unparalleled grinding power to make your coffee brewing process seamless and satisfying. Elevate your coffee game with the WPM Welhome ZD17, designed to deliver consistent results with every use. Whether you are a coffee enthusiast or a professional barista, this machine will exceed your expectations and enhance the flavor profile of your favorite brews. Invest in the WPM Welhome ZD17 today and revolutionize the way you enjoy your daily cup of coffee.



Technical Specifications

Dimension in CM (L X B X H)	: 14X25X40
Voltage	: 220-240 V / 50-60 Hz
Wattage	: 150W
Weight in Kgs	: 3.99 Kgs

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.