

Coffee Grinding Machine Tabletop Square 1.5HP

Rs. 16600 (GST Extra)

Unlock the intense aroma and rich flavors of freshly ground coffee beans with the Cookkart Coffee Grinding Machine Tabletop Square 1.5HP. This powerhouse appliance is designed to elevate your coffee-making experience to new heights. With a robust 1.5HP motor, this machine effortlessly grinds coffee beans to perfection, ensuring a consistent grind size for a superior brew every time. Its compact tabletop design makes it ideal for cafes, restaurants, and home use. Take your coffee game to the next level with the Cookkart Coffee Grinding Machine Tabletop Square 1.5HP - the ultimate tool for coffee connoisseurs. Elevate your coffee experience now!



Technical Specifications

Hopper Capacity	: 5 Kgs
Power Consumption	: 0.75 Unit / Hr
Stone Size	: 175 mm Dia (7 ")
Voltage	: 220V / 50 Hz / 1 Phase / 6 AMP
Weight in Kgs	: 45 Kgs
Capacity	: 10 - 15 Kgs
Material	: Stainless Steel
Type	: Stone Type , Table top
Motor Power	: 1.5 HP , 960 RPM

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.