

Traditional Tea/Coffee Maker 500Gms

Rs. 12200 (GST Extra)

Introducing the Cookkart Traditional Tea/Coffee Maker 500Gms - your ultimate solution for brewing the perfect cup of tea or coffee every time! This sleek and efficient appliance is designed to elevate your beverage experience to new heights.

Crafted with precision and quality in mind, the Cookkart Traditional Tea/Coffee Maker ensures a seamless brewing process, extracting rich flavors and aromas from your favorite tea leaves or coffee grounds. With a generous capacity of 500Gms, you can brew multiple servings with ease, making it ideal for both personal use or serving guests.



Experience the convenience and elegance of traditional brewing methods with modern efficiency. Enhance your kitchen with this stylish appliance that combines heritage with innovation. Elevate your tea or coffee rituals with the Cookkart Traditional Tea/Coffee Maker 500Gms - a must-have for any beverage enthusiast!

Upgrade your brewing game today and enjoy the perfect cup of tea or coffee at the touch of a button. Order your Cookkart Traditional Tea/Coffee Maker 500Gms now and savor every sip of your favorite beverages like never before!

Technical Specifications

Coffee Powder Capacity : 500 Grms

Control System : Manual Controller

Decotion Output : 20 Minutes
Diemension in MM (L X B X H) : 250X180X550
Dispensing Rate : 60 - 65 Cups

 $\begin{array}{lll} \mbox{Voltage} & : 230 \mbox{ V} \\ \mbox{Weight in Kgs} & : 5 \mbox{ Kgs} \end{array}$

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in