

Cup Warmer**Rs. 25400 (GST Extra)**

Keep your beverages at the perfect temperature with the Cookkart Cup Warmer! This innovative device is the ultimate solution to enjoy your drinks piping hot every time. Say goodbye to lukewarm coffees and teas with this must-have appliance that guarantees a delightful sipping experience. The Cookkart Cup Warmer is designed to keep your cups warm and your drinks cozy, ensuring that every sip is as satisfying as the first. Elevate your beverage game with this sleek and efficient cup warmer from Cookkart. Say hello to hot drinks and goodbye to cold disappointments!

**Technical Specifications**

Dimension W x D x H (mm) : 360x320x550mm

Model : CW-2

Power : 0.14kW

Voltage : 220-240V/50Hz

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.