

## **Two Group Traditional Coffee Machine Quattro**

Rs. 700900 Rs. [] 649,000

(GST Extra)

Experience the perfect blend of tradition and innovation with the Two Group Traditional Coffee Machine Quattro from Cookkart. Designed to elevate your coffee-making capabilities, this machine combines classic craftsmanship with cutting-edge technology for a superior brewing experience. With a sleek and stylish design, it adds a touch of elegance to any cafe or restaurant setting.

Brew with precision and consistency thanks to the advanced features of this coffee machine. Whether you're serving up espressos, cappuccinos, or lattes, the Two Group Traditional Coffee Machine Quattro delivers exceptional quality with every cup. Its powerful performance ensures quick and efficient operation, making it ideal for high-volume establishments.

Transform your coffee service and delight your customers with the unmatched quality and flavor this machine delivers. Elevate your coffee game and take your business to new heights with the Two Group Traditional Coffee Machine Quattro from Cookkart. Order now and experience the ultimate in coffee-making excellence.



## **Technical Specifications**

Boiler capacity (litres) : 12

Dimension W x D x H (mm) : 790x610x538

Electricals : 220-240V / 50Hz / 1Phase

Model : Quattro
Power : 3.5KW
Weight in Kgs : 75

## **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.