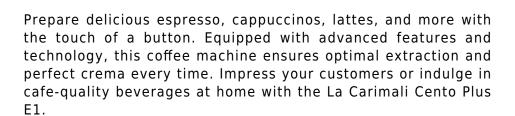


## Single Group Premium Coffee Machine La Carimali Cento Plus E1

Rs. 226800 Rs. [] 210,000 (GST Extra)

Introducing the Single Group Premium Coffee Machine La Carimali Cento Plus E1 by Cookkart - the ultimate choice for coffee enthusiasts and baristas! Elevate your coffee-making experience with this high-performance machine that combines sleek design with top-notch functionality.

Crafted with precision and attention to detail, the La Carimali Cento Plus E1 delivers outstanding quality and consistency in every brew. Whether you're a coffee connoisseur or a professional barista, this machine is designed to meet your brewing needs with ease and efficiency.



Experience the power of premium coffee-making with Cookkart's Single Group Premium Coffee Machine. Take your coffee game to the next level and enjoy the perfect cup of joe whenever you desire. Upgrade your brewing setup today and unleash the full potential of your coffee creations with the La Carimali Cento Plus E1!



Boiler capacity (litres) : 4

Dimension W x D x H (mm) : 410x515x497

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

Model : Cento Plus E1

Power : 1.85KW

Weight in Kgs : 32

## **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.

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