

Chapati Making Machine Ceramic Plate Table Top

Rs. 72300 Rs. [] 68,600

(GST Extra)

Revolutionize your kitchen with the Cookkart Chapati Making Machine Ceramic Plate Table Top. This high-performance and efficient machine is designed to simplify the process of making perfect chapatis with its ceramic plate technology. The durable construction ensures longevity and reliability, while the table top design saves valuable counter space. Say goodbye to tedious chapati making and hello to effortless perfection. Upgrade your kitchen arsenal with the Cookkart Chapati Making Machine today and experience the power of precision and convenience at your fingertips.



Technical Specifications

Electrical Connection Load : 5 KV

Heating Element Watt : Ceramic 2300 + 2000 WATT

Power Supply : 230 Single Phase / 440 Three Phase / 110

Volts

Weight of Pressing Machine: 95 KG

Capacity : 900 TO 1000 Per Hour

Material : Stainless Steel

Motor Power : 1 Hp

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.