

## Automatic Conveyor Type Chapati Making Machine With Ceramic Plates

~~Rs. 308400~~ **Rs. ₹ 292,900**  
(GST Extra)

### Technical Specifications

Conveyor Belt	: 304 S.S.
Electrical Connection Load	: 5.5 KV
Gas Consumption	: Gas (2.25 TO 2.5 KG) Per Hour
Heating Element Watt	: Spiral 1500+1800 WATT
Machine Set Size (LxBxH)	: 89" x 33" x 55"
Power Consumption	: 4 TO 5 Unit Per Hour
Power Supply	: 230 Single Phase / 440 Three Phase / 110 Volts
Thickness of Roti	: 1 To 4 MM
Weight of Set Machine	: 480 KG
Capacity	: 900 TO 1000 Per Hour
Body Material	: S.S
Motor Power	: 1 Hp + 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.