

Chocolate Melter 1.5 Kg Single Container

Rs. 8000-Rs. ₹ 7,150
(GST Extra)

Indulge in the rich, decadent world of chocolate with Cookkart's Chocolate Melter 1.5 Kg Single Container. This sleek and efficient chocolate melting machine is designed to elevate your confectionery creations to new heights. With a capacity of 1.5 Kg, this powerhouse ensures a smooth and consistent flow of melted chocolate, making it perfect for dipping fruits, nuts, or creating delectable chocolate drizzles.



Crafted for precision and convenience, the Chocolate Melter boasts a user-friendly design that guarantees ease of use and cleaning. Whether you are a seasoned chocolatier or a passionate home baker, this machine is your ultimate ally in mastering the art of chocolate melting.

Bring your dessert dreams to life and impress your customers or loved ones with the velvety, luscious goodness that only perfectly melted chocolate can deliver. Elevate your culinary creations with Cookkart's Chocolate Melter 1.5 Kg Single Container and let your imagination run wild with endless chocolatey possibilities. Unleash your creativity and upgrade your chocolate game today!

Technical Specifications

Capacity (in Ltrs)	: 1.5 Litre
Frequency	: 50 Hz
GN Pan	: 1/4, 65 mm Deep SS304
Inner Container	: Stainless Steel with PC lid
Lid Material	: Heatproof Polycarbonate
Model	: CM 15 SGL
Outer body	: Stainless Steel 202
Power Consumption	: 200 W
Product Type	: Chocolate Melter
Regulator	: Thermostatically Controlled
Suitable For	: 1/4 65mm GN Pan
Temperature	: 30°C to 100°C
Voltage	: 230 V
Weight in Kgs	: 3 Kg (Approx.)
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 8 x 12 x 8

- 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.