

## **Chocolate Melter 4.0 Kg Single Container**

Rs. 10470 Rs. [] 9,350

(GST Extra)

Indulge in an exquisite chocolate experience with Cookkart's Chocolate Melter 4.0 Kg Single Container. This compact and efficient machine is designed to melt chocolate to perfection, making it a must-have appliance for any chocolate lover or professional confectioner. The 4.0 Kg capacity ensures you have plenty of melted chocolate on hand for all your culinary creations. Say goodbye to clumpy and unevenly melted chocolate - this chocolate melter guarantees smooth, silky results every time. Elevate your desserts, pastries, and more with the rich and velvety melted chocolate produced by this powerful machine. Transform your sweet treats with Cookkart's Chocolate Melter 4.0 Kg Single Container and delight your taste buds with each decadent bite.



## **Technical Specifications**

Capacity (in Ltrs) : 4 Litre Frequency : 50 Hz

GN Pan : 1/2, 65 mm Deep SS304
Inner Container : Stainless Steel with PC lid
Lid Material : Heatproof Polycarbonate

Model : CM 40 SGL

Outer body : Stainless Steel 202

Power Consumption : 400 W

Product Type : Chocolate Melter

Regulator : Thermostatically Controlled.

Suitable For : 1/2 65mm GN Pan Temperature : 30°C to 100°C

Voltage : 230 V

Weight in Kgs : 5.5 Kg (Approx.)

Dimension in Inches (L X W X H) : 12 x 15 x 8

## **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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