

Chocolate Melter 4.0 Kg Single Container

~~Rs. 10470~~ **Rs. ₹ 9,350**
(GST Extra)

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.