

Chocolate Melter 1.5 Kg Double Container

Rs. 11700 Rs. [] 10,450

(GST Extra)

Indulge in the rich and irresistible world of chocolate with the Cookkart Chocolate Melter 1.5 Kg Double Container. This innovative and efficient chocolate melter allows you to easily melt and maintain the perfect consistency of your favorite chocolates for all your baking and cooking needs. With its double container design, you can effortlessly work with multiple types of chocolate at once, saving you time and effort in the kitchen. Elevate your creations with the Cookkart Chocolate Melter and experience the pure decadence of perfectly melted chocolate every time. Get yours today and take your culinary adventures to the next level!





Technical Specifications

Capacity (in Ltrs) : 1.5 + 1.5 Litre

Frequency : 50 Hz

GN Pan : 1/4, 65 mm Deep - 2 SS304
Inner Container : Stainless Steel with PC lid
Lid Material : Heatproof Polycarbonate

Model : CM 15 DBL

Outer body : Stainless Steel 202

Power Consumption : 400 W

Product Type : Chocolate Melter
Suitable For : 1/4 65mm GN Pan
Temperature : 30°C to 100°C

Voltage : 230 V

Weight in Kgs : 5 Kg (Approx.)Dimension in Inches (L X W X H) $: 12 \times 15 \times 8$

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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