

Pop-Corn Machine 200 Grms

Rs. 24510 Rs. [] 21,890

(GST Extra)

Indulge in the ultimate popcorn experience with the Cookkart Pop-Corn Machine 200 Grms! Elevate your snack game with this high-performance popcorn machine that effortlessly churns out 200 grams of perfectly popped corn in no time. Impress your guests with the delicious aroma and taste of freshly made popcorn at your next movie night or event. Don't settle for store-bought popcorn when you can create gourmet popcorn right at home with this sleek and efficient machine. Add a touch of fun and flavor to any occasion with the Cookkart Pop-Corn Machine 200 Grms. Upgrade your snacking game today!



Technical Specifications

Power in Watts : 1200W

Production Capacity : 200G per Batch

Weight in Kgs : 19

Capacity : 225Gms / 8 Oz Material : Stailess Steel Dimension in Inches (L X W X H) : 19 x 16 x 26

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in