

## **Pop-Corn Machine 300 Grms**

Rs. 40530 Rs. [] 36,190

(GST Extra)

Looking to elevate your snack game? Look no further than the Cookkart Pop-Corn Machine 300 Grms! This high-quality and efficient popcorn machine is a must-have for any event or gathering. Create delicious and fluffy popcorn in minutes, with a capacity of 300 grams per batch.

With its sleek design and user-friendly operation, this popcorn machine is perfect for both commercial and home use. Impress your guests with the irresistible aroma and taste of freshly popped popcorn. Whether you're hosting a movie night, carnival, or party, this machine will be the star attraction.

Experience the convenience and joy of making your own popcorn with the Cookkart Pop-Corn Machine 300 Grms. Elevate your snacking experience and treat yourself to the ultimate popcorn indulgence. Get ready to make every occasion a blockbuster hit with this top-notch popcorn machine!



## **Technical Specifications**

Power in Watts : 1500W

Production Capacity : 300G per Batch

Weight in Kgs : 19

Material : Stailess Steel Dimension in Inches (L X W X H) : 23 x 24 x 34

## **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.