

Pop-Corn Machine 400 Grms

Rs. 46690 Rs. [] 41,690

(GST Extra)

Unleash the irresistible charm of freshly popped popcorn with the Cookkart Pop-Corn Machine 400 Grms. This powerful popcorn machine is designed to elevate your snacking experience to new heights! Whether you're setting up a movie night, hosting a party, or running a concession stand, this machine delivers perfectly popped popcorn in just minutes.

With a capacity to pop 400 grams of popcorn at a time, this sleek and efficient machine is a must-have for any popcorn enthusiast. The Cookkart Pop-Corn Machine is built to last, ensuring durability and reliability for long-term use.

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Impress your guests, customers, or loved ones with the tantalizing aroma and taste of hot and fresh popcorn. Elevate your snacking game with the Cookkart Pop-Corn Machine 400 Grms – your ticket to snacktime paradise! Order now and make every moment pop with flavor and fun!



Technical Specifications

Frequency : 50 Hz

Model : PCM 16 TM

Phase : SINGLE

Production Capacity : 400 grams

Size : 31 X 24 X 35 INCH

Voltage : 230 v/ 50Hz

Wattage(W) : 1700 Weight in Kgs : 42 KG

Material : Stainless Steel

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.