

Dr. Coffee Super-automatic Coffee Machine with steam wand for 150 cups per day

~~Rs. 226800~~ **Rs. ₹ 210,000**
(GST Extra)

Technical Specifications

Adjustable height of coffee spout	: 80~165mm
Advised daily output	: 150 cups
Beans hopper capacity	: 1200g
Dimensions in MM (WxDxH)	: 410 x 500 x 580 mm
Electricals	: 220V/50Hz
Ground coffee container capacity	: 70 portions
Machine Weight	: 26 kg
Model	: Coffee Break Pro-T
Pump Pressure	: 19 Bar (2 Thermo blocks)
Rated Input Power	: 2900 W
Water Tank Capacity	: 2L (Small) + 8L (Big)



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.