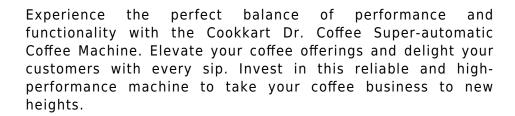


Dr. Coffee Super-automatic Coffee Machine with steam wand for 200 cups per day

Rs. 361800 Rs. [] 335,000 (GST Extra)

Introducing the Cookkart Dr. Coffee Super-automatic Coffee Machine with steam wand, designed to elevate your coffee game to the next level. This powerhouse machine is capable of producing up to 200 cups of rich, aromatic coffee per day, making it ideal for busy cafes, restaurants, and offices. With its super-automatic functionality, you can enjoy a hassle-free brewing experience at the push of a button.

Crafted with precision and efficiency in mind, this coffee machine is equipped with a steam wand that allows you to expertly froth milk for lattes, cappuccinos, and more. The steam wand adds a touch of barista flair to your coffee creations, ensuring a luxurious and creamy texture with every cup.





Adjustable height of coffee spout : $80\sim165$ mm Advised daily output : 200 cups Beans hopper capacity : 1200g x 2

Dimensions in MM (WxDxH) : 340 x 545 x 620 mm

Electricals : 220V/50Hz Ground coffee container capacity : 70 portions

Machine Weight : 26 kg

Model : Coffee Bar Pro-T Powder hopper capacity (L) : $1.2L \times 1 / 1.0L \times 1$

Pump Pressure : 19 Bar (Double Boiler System)

Rated Input Power : 2900 W

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





- 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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