

## Butler On demand by time Professional Coffee Beans Doser Grinder with touch controls

Rs. 85300 Rs. [] 79,000 (GST Extra)

Introducing Cookkart's latest innovation: the Butler On-Demand Professional Coffee Beans Doser Grinder! Elevate your coffee-making experience with precision and convenience like never before. This advanced coffee grinder is equipped with touch controls for effortless operation, ensuring a perfect grind every time.

With its sleek design and cutting-edge technology, the Butler On-Demand grinder delivers consistent results that cater to even the most discerning coffee connoisseurs. Whether you're enjoying a peaceful morning at home or serving up freshly brewed coffee in a bustling cafe, this grinder is your ultimate companion.



Experience the power of efficiency and quality with Cookkart's Butler On-Demand Professional Coffee Beans Doser Grinder. Elevate your coffee game and impress your customers with every cup brewed to perfection. Upgrade your coffee station today and enjoy the difference that premium quality equipment can make.

## **Technical Specifications**

Air Noise : 77dB

Dimensions in MM (WxDxH): 230x400x600 Dispenser Capacity: On demand

Hopper Capacity (kg) : 850 gms of beans

Model : Yoga Power (Watts) : 550W Weight in Kgs : 13Kg

## **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.

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