

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

~~Rs. 151070~~ **Rs. ₹ 143,520**  
(GST Extra)

Introducing the ultimate game-changer for your coffee brewing experience - the Butler On Demand by Weight Professional Coffee Beans Doser Grinder. This innovative grinder is designed to elevate your coffee making process to a whole new level of precision and convenience. With touch controls for easy operation, you can now effortlessly grind the perfect amount of freshly roasted coffee beans every single time. Say goodbye to guesswork and hello to consistency with this must-have tool for coffee enthusiasts and professionals alike. Elevate your coffee game with the Butler On Demand by Weight Professional Coffee Beans Doser Grinder - where efficiency meets perfection.



### Technical Specifications

Air Noise	: 77dB
Dimensions in MM (WxDxH)	: 230x290x550
Dispenser Capacity	: On demand by weight
Hopper Capacity (kg)	: 1000 gms of beans
Model	: Ethos
Power (Watts)	: 800W
Weight in Kgs	: 11Kg

### 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.