

## **Conveyor Toaster Hatco TM-10H**

Rs. 85800 (GST Extra)

Upgrade your kitchen with the Conveyor Toaster Hatco TM-10H from Cookkart! This efficient and powerful appliance is designed to boost productivity in any commercial kitchen. The Conveyor Toaster Hatco TM-10H features a high-speed conveyor belt that delivers consistent and perfectly toasted bread, bagels, and more in no time. Say goodbye to long waiting times and uneven toasting with this high-performance machine. With its durable construction and user-friendly controls, this conveyor toaster is a must-have for any food service establishment looking to streamline their breakfast service. Elevate your kitchen game with the Conveyor Toaster Hatco TM-10H - order yours today from Cookkart and experience the difference in quality and efficiency!



## **Technical Specifications**

Amps Rating : 8.8 - 9.6 Capacity/min : 6 slices

Dimensions in MM (WxDxH): 368 x 419 x 387

Max. product size (mm) :  $245 \times 64$ Opening Dim. (W x H)mm :  $264 \times 88$ Power : 1.9 kwShip Weight (kg) : 19

Voltage : 240/50-60/1PH

## **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.