

Conveyor Toaster Hatco TM-5H

Rs. 77200 (GST Extra)

Upgrade your commercial kitchen with the cutting-edge Conveyor Toaster Hatco TM-5H from Cookkart! Engineered for maximum performance and efficiency, this powerhouse appliance is your secret weapon for delivering flawlessly toasted breads, buns, and more. Say goodbye to waiting around with its high-speed conveyor belt and adjustable settings for customized results. Unlock the potential of your kitchen and impress your customers with perfectly toasted delights every time. Elevate your culinary game with the Hatco TM-5H Conveyor Toaster - your recipe for success awaits!



Technical Specifications

Amps Rating : 8.8 - 9.6 Capacity/min : 3 slices

Dimensions in MM (WxDxH): 289 x 416 x 387

Power : 1.3 kw Ship Weight (kg) : 16

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.