

## **Cotton Candy Machine**

Rs. 12500 (GST Extra)

Introducing the Cookkart Cotton Candy Machine - a sweet sensation that will elevate your confectionery creations to the next level! This high-quality and efficient cotton candy machine is a must-have for any dessert enthusiast or business owner looking to add a touch of whimsy to their offerings.

Crafted with precision and durability in mind, the Cookkart Cotton Candy Machine is designed to deliver fluffy, melt-in-your-mouth cotton candy in minutes. Its user-friendly design makes it ideal for both novice and experienced users, ensuring a seamless and enjoyable cotton candy making experience.

Impress your customers with the mesmerizing aroma and delightful taste of freshly spun cotton candy, all thanks to the Cookkart Cotton Candy Machine. Whether you're setting up a carnival-themed event, concession stand, or simply indulging in a sweet treat at home, this machine is guaranteed to add a touch of magic to any occasion.

Invest in the Cookkart Cotton Candy Machine today and watch as your creations become the talk of the town. Elevate your dessert game with this innovative and reliable machine that promises to satisfy sweet cravings and bring joy to all who indulge.



## **Technical Specifications**

Bowl Diameter : 52 CM , Stainless Steel Material

Diemension in MM (LXBXH): 520X520X500 MM

Power : 0.9 KW

Voltage : 220 V / 50 Hz

Capacity : 1 Candy per 15 Seconds

## **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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