

## Filter Coffee And Tea Maker

Rs. 27000 (GST Extra)

Indulge in the perfect brew with the Cookkart Filter Coffee and Tea Maker. Elevate your mornings with a rich and aromatic cup of coffee or tea, flawlessly crafted with precision and convenience. This innovative coffee and tea maker guarantees a delightful experience, making every sip a luxurious treat. Say goodbye to bland beverages and hello to intense flavors that will awaken your senses. Choose Cookkart for a superior brewing experience that will leave you craving for more. Elevate your coffee and tea game with the Cookkart Filter Coffee and Tea Maker - your gateway to unparalleled taste and quality.



### Technical Specifications

Dimension in MM ( L X H )	: 580 X 400 mm
Power	: 230V , Heater : 1KW , Warmer: 200 W , 4 Amps
Startup Time	: 2 Minutes
Capacity	: 2 Ltrs
Material	: Stainless Steel

### 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.