

Coffee Vending Machine 3 Option Nescafe

Rs. 24300 (GST Extra)

Discover ultimate convenience and efficiency with the Coffee Vending Machine 3 Option Nescafe from Cookkart. This state-of-the-art vending machine is designed to elevate your coffee experience with its seamless operation and premium quality Nescafe offerings. Enjoy the power of choice with three customizable options at your fingertips, allowing you to indulge in your favorite Nescafe blends anytime, anywhere. Embrace convenience, reliability, and exceptional taste with the Coffee Vending Machine 3 Option Nescafe - the perfect solution for coffee lovers on the go. Upgrade your coffee game and elevate your workspace or business with this sleek and modern vending machine from Cookkart.



Technical Specifications

Beverage Options: 3

Brand : Nescafe

Control System : Fully Automatic Vending Capacity : 15 Cups per Minute

Voltage : 230 V

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.