

Coffee Grinding Machine Tabletop 1hp

Rs. 13000 (GST Extra)

Introducing the Coffee Grinding Machine Tabletop 1hp by Cookkart - the ultimate solution for all your grinding needs! This powerful and efficient machine is designed to provide a seamless grinding experience, ensuring that every cup of coffee you make is perfect. With a robust 1hp motor, this tabletop coffee grinder delivers exceptional performance and consistency in every grind.

Crafted with precision and durability in mind, the Coffee Grinding Machine Tabletop 1hp is perfect for cafes, restaurants, and coffee enthusiasts who demand nothing but the best. Its compact design makes it ideal for tabletop use, saving valuable counter space while still delivering power-packed performance.

Say goodbye to uneven grinds and hello to perfectly ground coffee beans with the Coffee Grinding Machine Tabletop 1hp. Elevate your coffee-making experience with this high-quality machine that is built to stand the test of time. Get ready to unlock the full potential of your coffee beans with Cookkart's Coffee Grinding Machine Tabletop 1hp!

Technical Specifications

Grinding Capacity : 5-10 Kgs Hopper Capacity : 3 Kgs

Power Consumption: 0.75 KW / Hr

Stone Size : 150 mm (6 Inch)

Voltage : 220 V / 50 Hz / 6 Amps

Weight in Kgs : 23 Kgs

Material : Stainless Steel

Type : Stone type , Table top

Motor Power : 1 HP, 960 RPM

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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