

Milk Steamer 6ltr Electric**Rs. 16500 (GST Extra)**

Introducing the Cookkart Milk Steamer 6ltr Electric - the ultimate solution for perfectly steamed and frothy milk every time! Elevate your café, restaurant, or home coffee experience with this top-of-the-line milk steamer. With a generous 6-liter capacity, this electric milk steamer is designed to meet the demands of high-volume production without compromising on quality.

Crafted with precision and efficiency in mind, the Cookkart Milk Steamer guarantees consistent texture and temperature control, ensuring velvety smooth results with every use. Whether you're a seasoned barista or a coffee enthusiast, this milk steamer will take your latte art game to the next level.

Say goodbye to long wait times and hello to quick and convenient steaming with the Cookkart Milk Steamer. Revolutionize your beverage service and impress your customers with creamy, luxurious milk for lattes, cappuccinos, and more. Invest in this game-changing appliance today and watch your milk-based beverages reach new heights of perfection!

**Technical Specifications**

Dimension in MM (L X B X H)	: 350X325X425
Milk Capacity	: 6 Ltrs
Power	: 230V / 2000 Watts / 8 Amps
Startup Time	: 30 Minutes
Water Capacity	: 6 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 Reception:** 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.