

## Popcorn Machine With Warmer

Rs. 21500 (GST Extra)

Indulge in the ultimate popcorn experience with the Cookkart Popcorn Machine With Warmer. This top-of-the-line machine combines style and functionality to bring you delicious and freshly popped popcorn every time. The built-in warmer ensures your popcorn stays warm and fresh for hours, perfect for busy events and gatherings. Elevate your popcorn game with this powerhouse appliance that is designed to impress. Get ready to wow your guests and satisfy your snack cravings with the Cookkart Popcorn Machine With Warmer. Order yours today and bring the taste of movie theater popcorn straight to your home or business!



### Technical Specifications

Batch Time	: 3 - 5 Minutes
Dimension in MM (L X W X H)	: 900X420X740
Power Consumption	: 1.9 KW
Power Supply	: 240 V / 50 Hz
Special Features	: 1. Imported 2.Table top 3.Mild Steel / Worm Glass Body
Capacity	: 250 Gms

### 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.