

## Sweet Corn Machine Tabletop Electric

Rs. 18000 (GST Extra)

Indulge in the mouthwatering goodness of freshly prepared sweet corn with the Cookkart Sweet Corn Machine Tabletop Electric. This innovative machine brings convenience and efficiency to your food preparation process, allowing you to serve up delectable sweet corn dishes with ease. With its sleek design and powerful performance, this tabletop electric machine is a must-have for any kitchen or food business looking to impress and delight customers. Elevate your culinary creations and make a statement with the Cookkart Sweet Corn Machine Tabletop Electric - your secret ingredient for success.



### Technical Specifications

No of Masala Cups	: 4
No of Mixing Cups	: 1
Power source	: Electric
Pre Heating Time	: 10 - 15 Minutes
Water Tank Capacity	: 10 Kgs Per Batch
Bowl Capacity	: 4 Kgs
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.