

## Chocolate Fountain Machine 3 Steps

Rs. 6900 (GST Extra)

Indulge in the ultimate chocolate experience with Cookkart's Chocolate Fountain Machine 3 Steps. Elevate your events and delight your guests with the mesmerizing cascade of rich, velvety chocolate. This commercial-grade fountain machine is designed to impress, offering a seamless three-step operation for easy setup and maintenance. Whether it's a wedding, birthday party, or corporate gathering, this chocolate fountain will be the star attraction, creating a decadent atmosphere that will leave a lasting impression. Bring the wow factor to your next event with Cookkart's Chocolate Fountain Machine 3 Steps and let the sweet aroma of temptation captivate your senses.



### Technical Specifications

Augur Power	: 40w
Chocolate Capacity	: 2 Kgs
Heating Power	: 60W
Maximum Diameter	: 22.8
No of Tiers	: 3
Voltage	: 110V,60Hz/220V,50Hz

### 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.