

Rectangular Full Size Chafing Dishes CKA-306

Rs. 12000 (GST Extra)

Looking to elevate your catering game? Look no further than the Rectangular Full Size Chafing Dishes CKA-306 from Cookkart. Crafted with precision and functionality in mind, these chafing dishes are a must-have for any professional caterer or banquet hall.

Impress your guests with these sleek and stylish chafing dishes, designed to keep your culinary creations warm and delectable. The rectangular shape offers maximum serving space, while the full-size design ensures you can cater to a large crowd with ease.



Constructed from high-quality materials, these chafing dishes are durable and long-lasting, making them a smart investment for your business. Whether you're serving up savory entrees, sumptuous sides, or decadent desserts, these chafing dishes will keep your food hot and ready to serve.

Don't settle for mediocrity - choose the Rectangular Full Size Chafing Dishes CKA-306 from Cookkart and take your catering game to the next level. Order now and make a bold statement at your next event!

Technical Specifications

Diemension in CM (LXBXH): 58.5 x 45.5 x 29 Heating Method: Fuel Burner

Capacity : 9 Ltrs

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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