

Pizza Preparation Counter 390Ltr 304 SS

Rs. 117200 (GST Extra)

Get ready to elevate your pizza-making game with the Cookkart Pizza Preparation Counter 390Ltr 304 SS! This high-quality stainless steel pizza counter is specifically designed to meet the demanding needs of pizzerias and restaurants. With a spacious 390-liter capacity, you'll have ample room to organize and store all your pizza ingredients with ease.

Crafted from durable 304 stainless steel, this pizza preparation counter is built to withstand the rigorous demands of a busy kitchen environment. The sleek design not only enhances the aesthetics of your workspace but also ensures long-lasting performance. Say goodbye to cluttered workstations and hello to a well-organized pizza prep area that boosts efficiency and productivity.

Equipped with power-packed features, such as multiple storage compartments and a spacious worktop, this pizza preparation counter is a game-changer for any pizza enthusiast or professional chef. Whether you're loading up on fresh toppings or assembling mouthwatering pizzas, this counter will streamline your workflow and make the pizza-making process a breeze.

Invest in the Cookkart Pizza Preparation Counter 390Ltr 304 SS today and take your pizza preparation to the next level. Elevate your culinary experience, enhance your kitchen efficiency, and create delectable pizzas that will leave your customers coming back for more. Upgrade your workstation with this top-of-the-line pizza preparation counter and set the stage for pizza perfection!



Technical Specifications

Compressor	: SECOP
Dimension in MM (L X W X H)	: 1510*800*1085mm
No Of Doors	: 2
Operating Temperature	: +2°+8°C,
Power Supply	: 220-240V/50HZ,360W
Refrigerant	: NL8.4MF/R134A
Capacity	: 390Ltr
Material	: Stainless Steel 304

- 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.