

## Pizza Preparation Counter 240Ltr 304 SS

Rs. 68600 (GST Extra)

Experience ultimate efficiency and durability with Cookkart's Pizza Preparation Counter 240Ltr crafted from high-grade 304 stainless steel. This top-of-the-line pizza counter is designed to enhance your pizza-making process, allowing you to work with precision and speed. With a 240Ltr capacity, ample storage space is at your fingertips, ensuring seamless organization of ingredients and toppings. Elevate your kitchen operations with this reliable and sleek stainless steel pizza preparation counter from Cookkart - a must-have for any professional kitchen setting. Order now and revolutionize the way you create pizzas!



## **Technical Specifications**

Compressor : SECOP

Dimension in MM (L X W X H): 1510\*800\*1085mm

No Of Doors : 2

Operating Temperature :  $+2[]+8^{\circ}C$ ,

Power Supply : 220-240V/50HZ,360W

Refrigerant : NL8.4MF/R134A

Capacity : 390Ltr.

Material : Stainless Steel 304

## 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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