

Pizza Preparation Counter 580Ltr 201 SS

Rs. 174500 (GST Extra)

Introducing the Pizza Preparation Counter 580Ltr 201 SS from Cookkart - the ultimate solution for all your pizza-making needs! This robust and reliable pizza prep counter is designed to streamline your pizza production process, making it perfect for pizzerias, restaurants, and foodservice establishments. Crafted from high-quality 201 stainless steel, this durable counter offers ample space for storing ingredients, prepping dough, and assembling pizzas.



With a generous capacity of 580 liters, you'll never run out of space to keep your toppings, sauces, and other pizza essentials organized and within reach. The sleek design is not only functional but also enhances the aesthetics of your kitchen, creating a professional and inviting workspace.

Say goodbye to cluttered workstations and hello to efficiency and productivity with the Pizza Preparation Counter 580Ltr 201 SS. Invest in this essential piece of equipment today and take your pizza-making game to the next level. Order now and experience the ease and convenience of preparing delicious pizzas with Cookkart's top-of-the-line pizza prep counter!

Technical Specifications

Compressor	: SECOP
Dimension in MM (L X W X H)	: 2020x800x1085 mm
No Of Doors	: 3
Power Supply	: 220-240V/50HZ,360W
Refrigerant	: NL8.4MF/R134A
Temperature	: +2°+8°C,
Capacity	: 580Ltr.
Material	: Stainless Steel 201

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 Reception:** 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.