

Pizza Preparation Counter 392Ltr 201 SS

Rs. 111500 (GST Extra)

Introducing the ultimate solution for pizza lovers - the Pizza Preparation Counter 392Ltr 201 SS from Cookkart! This innovative and high-quality pizza preparation counter is designed to enhance your pizza making experience with maximum efficiency and convenience. Crafted from durable 201 stainless steel, this counter is built to last and withstand the demands of a busy kitchen.

With a spacious 392-liter capacity, you can easily store all your ingredients and toppings in one place, making it a breeze to prepare delicious pizzas in no time. The sleek and modern design of this counter will elevate the look of your kitchen while providing a functional workspace for all your pizza-making needs.

Say goodbye to cluttered workspaces and hello to streamlined efficiency with the Pizza Preparation Counter 392Ltr 201 SS. Invest in this must-have kitchen equipment from Cookkart today and take your pizza game to the next level!



Technical Specifications

Compressor	: SECOP
Dimension in MM (L X W X H)	: 1365X700X970
No Of Doors	: 3
Power Supply	: 220-240V/50HZ,255W
Refrigerant	: NL8.4MF/R134A
Temperature	: +2°+8°C,
Capacity	: 392Ltr.
Material	: Stainless Steel 201 SS

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.