

Pasta Cooker Electric

Rs. 12900 (GST Extra)

Looking to elevate your pasta-making game to the next level? Look no further than the Cookkart Electric Pasta Cooker. Say goodbye to the days of waiting for water to boil, with this powerful and efficient electric pasta cooker, you can prepare perfect al dente pasta in a fraction of the time. Whether you're a professional chef or a passionate home cook, this pasta cooker will help you save time and energy while delivering mouth-watering results. Take control of your culinary creations with the Cookkart Electric Pasta Cooker and experience the ultimate convenience and efficiency in your kitchen. Order yours today and start cooking up delicious pasta dishes like a pro!



Technical Specifications

Dimension in MM (L X W X H): 450X530X450mm

Power : 4KW

Temperature : 50-110°C

Voltage : 220-240V/50-60Hz

Weight in Kgs : 12.8Kg

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.