

Pan Cake Maker 3 head Gas

Rs. 11500 (GST Extra)

Looking to amplify your pancake-making capabilities in your commercial kitchen? Look no further than the Cookkart Pan Cake Maker 3 head Gas! This powerful and efficient pancake maker is designed to supercharge your breakfast service with its triple head design, allowing you to cook multiple pancakes simultaneously. Whether you're looking to wow your customers with fluffy stacks of pancakes or need to increase your productivity during busy breakfast hours, this pancake maker is the perfect solution. Its gas-powered operation ensures quick and even cooking, while its durable construction guarantees long-lasting performance. Elevate your pancake game and streamline your kitchen operations with the Cookkart Pan Cake Maker 3 head Gas today!



Technical Specifications

Dimension in MM (L X W X H): 740X470X260 Gas Consumption: 36160 BTU / HR

Power Consumption : 6 Kw

Power Supply : 220 V / 50 Hz

Weight in Kgs : 42 Kgs

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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