

# **Nylon Khaman Steamer 6 Tray**

## **Rs. 24300 (GST Extra)**

Revolutionize your kitchen with the Nylon Khaman Steamer 6 Tray from Cookkart! Elevate your cooking experience with this high-quality, durable steamer that is designed to meet all your culinary needs. Crafted from premium nylon material, this steamer is built to last and withstand the test of time.

Create mouthwatering khaman dishes with ease, thanks to the six spacious trays that provide ample space for steaming. Whether you're a professional chef or a home cook, this steamer is sure to impress with its performance and efficiency.

Say goodbye to bland and uninspired meals - bring out the best in your cooking with the Nylon Khaman Steamer 6 Tray. Order now and take your culinary skills to the next level!



## **Technical Specifications**

Tray : Aluminium Tray Capacity : 2.5 Kgs

Tray Size : 14X18X2.5 Inches

Weight in Kgs : 42 Kgs

Material : Stainless Steel Dimension in Inches (L X W X H) : 24X25X40

## **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.