

Nylon Khaman Steamer 12 Tray

Rs. 32200 (GST Extra)

Introducing the Nylon Khaman Steamer 12 Tray by Cookkart, the ultimate solution for your commercial kitchen needs! This high-quality steamer is designed to perfectly steam your Khaman dishes to perfection, ensuring a consistent, delicious result every time. With 12 spacious trays, you can easily steam a large batch of Khaman at once, saving you time and boosting efficiency in your kitchen. The durable nylon construction guarantees long-lasting performance, making it a reliable addition to your cooking arsenal. Elevate your culinary creations with the Nylon Khaman Steamer 12 Tray from Cookkart and experience the power of efficiency and quality in every dish you serve!



Technical Specifications

Tray : Aluminium
Tray Capacity : 2.5 Kgs

Tray Size : 14X18X2.5 Inches

Weight in Kgs : 63 Kgs

Material : Stainless Steel Dimension in Inches (L X W X H) : 24X25X60

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in