

## Hand Wash Sink Wall Mounted 600 Mm

Rs. 15000 (GST Extra)

Introducing the Cookkart Hand Wash Sink Wall Mounted 600mm - the ultimate solution for convenient and hygienic hand washing in your commercial kitchen! This sturdy and durable hand wash sink is designed to save valuable space in your kitchen while promoting cleanliness and safety.

Crafted with high-quality materials, the Cookkart Hand Wash Sink is built to withstand the rigors of a busy kitchen environment. Its wall-mounted design ensures easy installation and maximum efficiency, making it a must-have for any professional kitchen setting.

With a generous size of 600mm, this hand wash sink provides ample space for thorough hand washing, ensuring your staff maintain proper hygiene standards at all times. Say goodbye to messy countertops and hello to a streamlined and organized workspace with the Cookkart Hand Wash Sink Wall Mounted 600mm.

Invest in the Cookkart Hand Wash Sink today and empower your kitchen with the power of cleanliness and efficiency. Upgrade your space with this essential piece of equipment and elevate your kitchen operations to new heights!

### 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.