

## Hand Wash Sink Wall Mounted 900 Mm

Rs. 17900 (GST Extra)

Introducing the Cookkart Hand Wash Sink Wall Mounted 900mm - the ultimate solution for your hygienic needs! This durable and sleek sink is designed to provide convenience and functionality in any kitchen or commercial space. With a generous size of 900mm, this wall-mounted sink offers ample space for washing, rinsing, and sanitizing, making it perfect for high-traffic areas.



Crafted with high-quality materials, this hand wash sink is built to last and withstand heavy usage. Its ergonomic design ensures maximum comfort and efficiency, while the wall-mounted feature helps to save valuable floor space. Whether you run a bustling restaurant, a busy commercial kitchen, or a healthcare facility, this sink is a must-have for maintaining a clean and safe environment.

Upgrade your hygiene standards and streamline your operations with the Cookkart Hand Wash Sink Wall Mounted 900mm. Invest in quality, durability, and functionality - order yours today and experience the power of cleanliness at your fingertips!

### 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.