

Hand Wash Sink Wall Mounted 1800 Mm

Rs. 32200 (GST Extra)

Introducing the Cookkart Hand Wash Sink Wall Mounted 1800mm - the ultimate solution for maintaining hygiene in your commercial kitchen or workspace! This sleek and durable sink is designed to provide convenience and efficiency in handwashing tasks, ensuring a clean and sanitized environment at all times.



Crafted with premium quality materials, the Cookkart Hand Wash Sink Wall Mounted 1800mm offers superior strength and longevity. Its wall-mounted design saves valuable space and ensures easy access for quick hand-washing, making it a must-have addition to any busy kitchen or workspace.

With a generous length of 1800mm, this hand wash sink provides ample room for multiple users to wash their hands simultaneously, promoting hygiene and efficiency in your establishment. Its sleek and modern design adds a touch of elegance to any space, while its durable construction guarantees long-lasting performance.

Don't compromise on hygiene standards - equip your kitchen or workspace with the Cookkart Hand Wash Sink Wall Mounted 1800mm today and experience the power of cleanliness at your fingertips! Order now and elevate hygiene practices in style.

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.