

Hand Wash Sink Floor Standing 600 Mm

Rs. 20000 (GST Extra)

Introducing the Cookkart Hand Wash Sink Floor Standing 600mm - the ultimate sanitary solution for your commercial kitchen or food service establishment. This robust and sleek hand wash sink is designed to meet the highest standards of hygiene and functionality.

Crafted with premium quality stainless steel, this floor standing hand wash sink provides durability and corrosion resistance for long-lasting use. The 600mm size offers ample space for washing and sterilizing hands, ensuring a clean and safe environment for employees and customers.

With its convenient floor standing design, this hand wash sink is easy to install and move around as needed. The sleek and modern look of this sink adds a touch of professionalism to any workspace, while also promoting cleanliness and hygiene.

Enhance your kitchen's efficiency and sanitation practices with the Cookkart Hand Wash Sink Floor Standing 600mm. Invest in this essential piece of equipment today and elevate your business to new levels of cleanliness and customer satisfaction.



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.