

Hand Wash Sink Floor Standing 900 Mm

Rs. 23000 (GST Extra)

Introducing the Cookkart Hand Wash Sink Floor Standing 900mm - a must-have addition to any commercial kitchen or food service establishment. With a sturdy and durable construction, this floor standing hand wash sink offers both convenience and functionality.

Keep hygiene at the forefront with this sleek and modern design that boasts a generous 900mm size, providing ample space for hand washing. The robust build ensures long-lasting performance, making it a reliable choice for busy kitchens.

Ideal for restaurants, cafes, caterers, and more, this hand wash sink is designed to meet the highest standards of cleanliness and sanitation. Improve efficiency and maintain a clean work environment with this essential piece of equipment from Cookkart.

Elevate your kitchen hygiene practices with the Cookkart Hand Wash Sink Floor Standing 900mm. Order now and experience the difference in cleanliness and convenience!



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.