

## Glass Washer 30 Racks Electrolux

Rs. 131500 (GST Extra)

Introducing the Glass Washer 30 Racks by Electrolux - the ultimate solution for sparkling clean glassware in busy commercial kitchens and bars. This high-performance glass washer is designed to tackle even the toughest stains and grime with ease, ensuring impeccable results every time.

With its capacity to wash 30 racks of glassware in a single cycle, this Electrolux glass washer is a powerhouse of efficiency. Say goodbye to tedious hand washing and hello to a streamlined cleaning process that saves time and labor costs.

Equipped with advanced technology and durable construction, this glass washer is built to withstand the demands of a bustling commercial kitchen. The user-friendly controls make operation a breeze, while the sleek design adds a touch of sophistication to any establishment.

Elevate your glassware cleaning game with the Glass Washer 30 Racks by Electrolux. Invest in this top-of-the-line equipment and experience the difference in cleanliness and efficiency. Order yours today from Cookkart and revolutionize the way you clean your glassware!



## 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 Reception:** 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.