

Spoon Sterilizer Double

Rs. 12100 (GST Extra)

Introducing the Spoon Sterilizer Double from Cookkart - the ultimate solution for maintaining a hygienic kitchen environment! This powerful and innovative device is designed to effectively sterilize your kitchen spoons, ensuring that they are free from harmful bacteria and germs. With dual sterilization chambers, you can now easily sanitize multiple spoons at once, saving you time and effort in the kitchen. Say goodbye to cross-contamination and hello to a cleaner, safer cooking experience! Trust the Spoon Sterilizer Double from Cookkart to keep your kitchen utensils germ-free and your family healthy. Upgrade your kitchen hygiene game today!



Technical Specifications

No of Modes	: 2
Size	: 140-160 Spoons
Spoon Capacity	: 140-160 Spoons
Voltage	: 220 V
Weight in Kgs	: 11 Kgs
Type	: Semi Built - In

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.