

## 3 Door Undercounter Preparation Table 10 x GN 1/6 cold pans

**Rs. 143300 (GST Extra)**

Transform your kitchen with the Cookkart 3 Door Undercounter Preparation Table featuring a convenient 10 x GN 1/6 cold pans configuration. This versatile and space-saving unit is an essential addition for any professional kitchen looking to streamline their food preparation process. With its durable construction and ample storage capacity, this undercounter table ensures maximum efficiency and organization, making it a must-have for busy kitchens. Elevate your culinary game with this high-performance equipment from Cookkart today!



### Technical Specifications

Cooling System	: Ventilated
Dimension W x D x H (mm)	: 1795x700x810
GN Compatibility	: 10 x GN 1/6 Pan
Input Power (W)	: 270
Model	: GN 3100 Coldpan
Net Weight (Kg)	: 145
No. of Door / Drawers	: 3
Refrigerant	: R290
Temperature range (in °C)	: -2 ~ +8
No. of Shelves	: 3

### 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.