

## Bain Marie Counter With Stand 6 Bowl

Rs. 22900 (GST Extra)

Enhance your foodservice operation with the Cookkart Bain Marie Counter with Stand featuring 6 bowls, a must-have for any commercial kitchen. This high-quality stainless steel countertop unit ensures optimal heat retention to keep your dishes warm and ready to serve. The sleek design and durable construction make it a reliable and stylish addition to your restaurant or catering business. Elevate your culinary creations with this versatile and efficient Bain Marie Counter with Stand from Cookkart. Dominate your kitchen with this powerful equipment that guarantees efficiency and convenience at every turn.



### Technical Specifications

Bowl Capacity : 9 Kgs  
No of Bowls : 6  
Material : Stainless Steel

### 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.