

## **Dhokla Steamer 6 Tray**

**Rs. 21500 (GST Extra)** 

Transform your cooking experience with Cookkart's Dhokla Steamer 6 Tray! Elevate your culinary creations to the next level with this versatile and efficient steamer. With the capacity to steam up to 6 trays of delicious dhoklas, this steamer is a must-have for every kitchen. Whether you're a professional chef or a home cook, this Dhokla Steamer will streamline your cooking process and deliver mouthwatering results every time. Invest in quality, invest in Cookkart's Dhokla Steamer 6 Tray today and take your cooking to new heights!



## **Technical Specifications**

No Of Trays : 6 Trays

Material : Stailess Steel

Dimension in Inches (L X W X H) : 24x24x40

Tray Dimension in Inches (L X W X H) : 14x18x1.25

Weight in KG : 43

## **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.