

Dhokla Steamer 8 Tray**Rs. 22900 (GST Extra)**

Unleash the power of authentic Indian cuisine with the Cookkart Dhokla Steamer 8 Tray! Elevate your culinary creations to new heights with this high-performance steamer, designed to effortlessly produce delicious and fluffy dhoklas every time. Crafted with precision and efficiency in mind, this steamer features 8 spacious trays, allowing you to prepare large batches of mouth-watering dhoklas with ease. Whether you're a seasoned chef or a culinary enthusiast, the Cookkart Dhokla Steamer 8 Tray promises to deliver unrivaled performance and impeccable results, making it a must-have addition to your kitchen arsenal. Transform ordinary cooking into extraordinary culinary experiences and impress your guests with the delectable flavors of perfectly steamed dhoklas. Take your cooking to the next level with the Cookkart Dhokla Steamer 8 Tray - the ultimate tool for creating delectable Indian delicacies that will leave everyone craving for more!

**Technical Specifications**

No Of Trays	: 8 Trays
Material	: Stailless Steel
Dimension in Inches (L X W X H)	: 24x24x45
Tray Dimension in Inches (L X W X H)	: 14x18x1.25
Weight in KG	: 48

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.