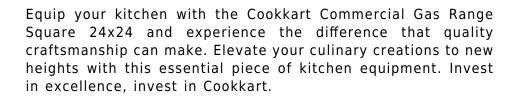


Commercial Gas Range Square 24x24

Rs. 6700 (GST Extra)

Upgrade your kitchen with the Cookkart Commercial Gas Range Square 24x24, the perfect blend of efficiency and style. This high-performance gas range is designed to elevate your cooking experience with its durable construction and sleek appearance. Featuring a square 24x24 design, this commercial gas range is ideal for busy kitchens seeking a reliable and efficient cooking solution.

The Cookkart Commercial Gas Range Square 24x24 is engineered to meet the demands of professional chefs and cooking enthusiasts alike. Its sturdy construction ensures long-lasting durability, while its powerful burners deliver exceptional heat distribution for precise cooking results every time. Whether you're frying, sautéing, or simmering, this gas range is sure to meet your culinary needs with ease.





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.

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