

Idli Steamer 6 Tray

Rs. 22900 (GST Extra)

Looking to streamline your kitchen operations and deliver mouth-watering idlis consistently? Look no further than the Cookkart Idli Steamer 6 Tray. This high-performance commercial idli steamer is designed to cater to the demands of busy kitchens, ensuring quick and efficient steaming of up to 6 trays of fluffy and delicious idlis in one go.

Crafted with precision and durability in mind, the Cookkart Idli Steamer 6 Tray boasts a robust construction that can withstand the rigors of daily use in a commercial kitchen. Its user-friendly design makes it easy to operate, allowing you to focus on creating culinary masterpieces without any hassle.



Experience the power of efficient food steaming with the Cookkart Idli Steamer 6 Tray and take your culinary creations to the next level. Elevate your kitchen efficiency and impress your customers with consistently perfect idlis every time. Upgrade your kitchen equipment today and revolutionize your cooking experience with Cookkart!

Technical Specifications

Tray Capacity : 6 Trays x 12 Idlies
Capacity : 72 Idlies
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.

- 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.