

## Idli Steamer 10 Tray

**Rs. 28600 (GST Extra)**

Discover the ultimate convenience in preparing large batches of soft and fluffy idlis with the Cookkart Idli Steamer 10 Tray. This professional-grade idli steamer is designed to streamline your cooking process, allowing you to effortlessly create up to 100 idlis at a time. Crafted with durable materials, this steamer ensures even cooking and consistent results every time. Elevate your culinary experience with this reliable and efficient idli steamer from Cookkart. Experience the power of efficiency and precision in your kitchen today!



### Technical Specifications

Tray Capacity : 10 Trays x 12 Idlies  
Capacity : 120 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.

### 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.