

Countertop Sushi Showcase 5 GN pans

Rs. 91800 Rs. [] 85,000

(GST Extra)

Enhance the aesthetic appeal and functionality of your sushi display with the Cookkart Countertop Sushi Showcase 5 GN pans. This premium showcase is designed to impress, featuring a sleek and modern design that will attract attention and elevate your sushi presentation. The 5 GN pans provide ample space to showcase a variety of sushi options, ensuring that your display is always fresh and abundant.

Constructed with high-quality materials, the Countertop Sushi Showcase is durable and built to last, making it a reliable investment for your food business. Whether you are a sushi chef looking to showcase your culinary creations or a restaurant owner looking to elevate your sushi service, this showcase is the perfect addition to your kitchen equipment.

With its compact countertop design, this showcase is perfect for restaurants, cafes, sushi bars, and more. Make a statement with your sushi display and stand out from the competition with the Cookkart Countertop Sushi Showcase 5 GN pans. Order yours today and take your sushi presentation to the next level!



Technical Specifications

Cooling System : Static

Dimension W x D x H (mm): 1330x424x311

GN Compatibility : Loaded with 5 GN ¼ pans

Input Power (Watts) : 135 Refrigerant : R 134a Temperature Range (°C) : $2 \sim +10$

Volume (Litres) : 52 Weight in Kgs : 60

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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