

Countertop 3 Layer Square Glass Cold Showcase

Rs. 75600 Rs. [] 70,000

(GST Extra)

Introducing the Countertop 3 Layer Square Glass Cold Showcase from Cookkart - the ultimate display solution for your culinary delights! This sleek and stylish showcase is designed to elevate your food presentation to the next level, making it perfect for restaurants, bakeries, cafes, and more. With three spacious layers, this showcase provides ample storage space to showcase a wide variety of chilled items in a visually appealing manner.



Crafted from high-quality glass, this showcase not only ensures optimum visibility of your products but also enhances the aesthetic appeal of your establishment. Its compact countertop design saves valuable space while making a powerful statement.

Keep your delicacies fresh, inviting, and easily accessible with this Cold Showcase from Cookkart. Elevate your culinary creations and entice customers with a visual feast that is sure to leave a lasting impression. Upgrade your display game and drive sales with the Countertop 3 Layer Square Glass Cold Showcase today!

Technical Specifications

Dimension W x D x H (mm): 660*530*730

No. of Layers (Description): 3 (Base + 2 shelves)

Power (Watts) : 160

Product : Countertop 3 Layer Square Glass Cake Showcase

Refrigerant : R 134a Temperature Range (°C) : $2\sim8$ Volume (Litres) : 68

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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