

## Countertop Warm Display Case 4 GN Pans

~~Rs. 51800~~ **Rs. ₹ 48,000**  
(GST Extra)

Introducing Cookkart's cutting-edge Countertop Warm Display Case, a game-changer for your commercial kitchen! This dynamic display solution is designed to enhance your food presentation while keeping your delicious dishes warm and ready for serving. Featuring space for 4 GN Pans, this versatile unit is perfect for showcasing a variety of culinary delights.



Crafted with premium materials and innovative technology, the Countertop Warm Display Case from Cookkart ensures superior performance and durability. Its sleek design and efficient heating system guarantee optimal temperature control, maintaining the freshness and flavor of your dishes. Elevate your food service experience with this must-have addition to your kitchen equipment lineup.

Boost your business with Cookkart's Countertop Warm Display Case and captivate your customers with tantalizing visuals and mouthwatering aromas. Invest in quality, style, and functionality – invest in Cookkart today!

### Technical Specifications

Dimension W x D x H (mm)	: 773*420*336
No. of Layers (Description)	: 1 (4 x GN 1/3 pans)
Power (Watts)	: 500
Product	: Countertop Warm Display Case
Temperature Range (°C)	: 30~90

### 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 Reception:** 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.