

Flat Glass 4 Layer Warm Showcase 4 Ft

~~Rs. 172800~~ **Rs. ₹ 160,000**
(GST Extra)

Introducing the Cookkart Flat Glass 4 Layer Warm Showcase 4 Ft - the ultimate solution for displaying and keeping your delicious dishes warm and fresh! This high-quality showcase boasts four spacious layers, allowing you to showcase a wide variety of food items with ease. The durable flat glass design not only enhances visibility but also adds a touch of elegance to your space.

With its efficient heating mechanism, this showcase ensures that your culinary creations remain at the perfect serving temperature for extended periods. Ideal for restaurants, cafes, bakeries, and more, this showcase is a powerful tool to attract customers and boost sales.

Upgrade your food display game with the Cookkart Flat Glass 4 Layer Warm Showcase 4 Ft and watch as your delectable dishes steal the spotlight! Order now and experience the perfect blend of functionality and style in one exceptional product.



Technical Specifications

Dimension W x D x H (mm)	: 1200*730*1300
No. of Layers (Description)	: 4 (Base + 3 shelves)
Power (Watts)	: 450
Product	: Flat Glass 4 Layer Warm Showcase
Temperature Range (°C)	: 40-65
Volume (Litres)	: 670

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.