

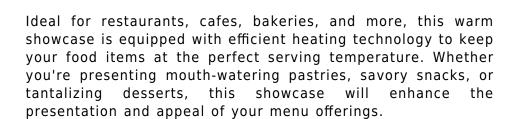
## Flat Glass 4 Layer Warm Showcase 5 Ft

Rs. 194400-Rs. 🛘 180,000

(GST Extra)

Introducing the Cookkart Flat Glass 4 Layer Warm Showcase 5 Ft - the ultimate solution for showcasing and keeping your delicious creations warm and ready to serve! This premium quality warm showcase is designed with four spacious layers, providing ample space for displaying your delectable dishes with elegance and style.

Crafted from durable flat glass, this showcase not only ensures optimal visibility of your culinary delights but also adds a touch of sophistication to your kitchen or dining area. The 5 ft size offers generous capacity while maintaining a sleek and compact design that fits seamlessly into any space.



Elevate your food presentation game and captivate your customers with the Cookkart Flat Glass 4 Layer Warm Showcase 5 Ft - the must-have solution for showcasing your culinary creations with flair and finesse! Experience the power of impeccable design and functionality in one versatile showcase. Order yours today and take your food display to the next level!



Dimension W x D x H (mm) : 1500\*730\*1300No. 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.

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