

Flat Glass 4 Layer Cake Showcase 5 Ft

Rs. 210600 Rs. [] 195,000 (GST Extra)

Introducing the Flat Glass 4 Layer Cake Showcase 5 Ft by Cookkart - the ultimate solution to showcase your delectable cakes in style! This premium showcase exudes sophistication and elegance with its flat glass design and 4 layers that provide ample space to display all your culinary creations.

Crafted with top-quality materials, this showcase is not only durable but also effortlessly stylish, making it a perfect addition to any bakery or pastry shop. The 5 Ft height ensures that your cakes are beautifully presented and easily accessible to your customers, leaving a lasting impression.

O means

Elevate your bakery display with the Flat Glass 4 Layer Cake Showcase 5 Ft from Cookkart, and watch as your mouthwatering cakes steal the spotlight. Stand out from the competition and attract more customers with this stunning showcase that combines functionality with eye-catching aesthetics. Upgrade your cake display today and take your business to new heights!

Technical Specifications

Dimension W x D x H (mm) : 1500*730*1300

Front Glass : Heated

No. of Layers (Description): 4 (Base + 3 shelves)

Power (Watts) : 450

Product : Flat Glass 4 Layer Cake Showcase

Refrigerant : R 134a Temperature Range (°C) : 2~8 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.