

Gas Food Steamer With 6 Trays

Rs. 118800 Rs. [] 110,000 (GST Extra)

Introducing the Cookkart Gas Food Steamer with 6 Trays, your ultimate kitchen companion for versatile cooking capabilities. This powerful and efficient food steamer is designed to elevate your culinary skills to new heights. With 6 spacious trays, you can now effortlessly steam multiple dishes at once, saving you time and energy in the kitchen.

Crafted with high-quality materials, this gas food steamer ensures durability and consistent performance. Whether you're a professional chef or a home cook, this appliance will revolutionize the way you prepare and serve delicious meals.



Say goodbye to bland and unhealthy cooking methods, and embrace the health benefits of steaming with the Cookkart Gas Food Steamer. Elevate your cooking experience and unlock a world of flavors with this innovative kitchen essential. Order now and take the first step towards gourmet perfection!

Technical Specifications

Cooked rice weight per tray: Max 3.5 kgs

Dimension W x D x H (mm): 700*600*1220

Model: Steam Master-G

Rice steaming time: Approx. 40 minutes

Tray Material : SS 304

Tray Size : 600*400mm

Voltage : 220V/50Hz

Weight in Kgs : 50 KG

No Of Trays : 6

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.