

Electric Combi Steamer for 4 trays Analog

Rs. 345600 Rs. [] 320,000 (GST Extra)

Upgrade your kitchen with the Cookkart Electric Combi Steamer, a versatile cooking powerhouse that delivers perfection with every dish. This Analog Electric Combi Steamer is designed for efficiency and precision, capable of handling 4 trays at once. Elevate your culinary creations with this advanced appliance that empowers you to cook with confidence and convenience. Transform the way you cook and experience the magic of precision cooking with the Cookkart Electric Combi Steamer. Elevate your kitchen game today!



Technical Specifications

Control Panel : Analog

External Dimensions W x D x H (mm) : 510 x 660 x 670

Model : ECS-004A Power : 3.0Kw

Tray Compatibility : 4 GN 2/3 Trays (354x325mm)

Voltage : 220v 1N/50Hz

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.