

## **Electric Combi Steamer for 7 trays Analog**

Rs. 378000 Rs. | 350,000

(GST Extra)

Boost your kitchen efficiency with the Cookkart Electric Combi Steamer for 7 trays Analog. This powerful appliance combines the functions of a steamer and convection oven, allowing you to cook, bake, and steam a variety of dishes with ease. The analog controls make operation a breeze, while the 7 tray capacity is perfect for high volume cooking. Elevate your culinary creations with this versatile and efficient electric combi steamer from Cookkart.



## **Technical Specifications**

Control Panel : Analog

External Dimensions W x D x H

: 920×730×900 (mm)

: ECS-007A Model : 11.5Kw Power

: 7 GN 1/1 Trays (530 x 25mm), 7 EN Tray Compatibility

Trays (600 x 400mm)

: 400v 3N/50Hz Voltage

: 105kgs Weight in Kgs

## 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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