

Electric Combi Steamer for 7 trays Touch Screen Multi Level Cooking

Rs. 583200 Rs. | 540,000 (GST Extra)

Introducing the revolutionary Electric Combi Steamer for 7 trays by Cookkart, designed for unparalleled precision and efficiency in cooking. This top-of-the-line appliance features a user-friendly Touch Screen interface, allowing for seamless control and customization of cooking settings. With its Multi Level Cooking capability, you can prepare multiple dishes simultaneously without compromising on taste or quality. Elevate your culinary experience with this cutting-edge Combi Steamer that guarantees perfection with every meal. Upgrade your kitchen today with this game-changing appliance from Cookkart!



Technical Specifications

Control Panel : Touch Screen

External Dimensions W x D x H

: 950×790×870 (mm)

: ECS-007TM Model : 12.3Kw Power

: 7 GN 1/1 Trays (530 x 325mm), 7 EN Tray Compatibility

Trays (600 x 400mm)

Voltage : 400v 3N/50Hz

Weight in Kgs : 123kgs

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.