

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

Rs. 378000 Rs. [] 350,000

(GST Extra)

Upgrade your cooking game with the Cookkart Gas Combi Steamer for 7 trays Analog. This powerful and versatile equipment is designed to take your culinary creations to the next level. With the ability to steam, bake, roast, and more, this combi steamer is a must-have for any professional kitchen. Its analog controls make it easy to use, while its 7 tray capacity allows you to cook large quantities with ease. Invest in the Cookkart Gas Combi Steamer and unleash your culinary creativity like never before!



## **Technical Specifications**

Control Panel : Analog

External Dimensions W x D x H

(mm) : 920×790×900

Gas Consumption : 1.143 Kg/hr
Gas Power : 14.5Kw
Model : GCS-007A

Power : 0.3Kw

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

EN Trays (600 x 400mm)

Voltage : 230v 1N/50Hz

Weight in Kgs : 116kgs

## **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.