

## **Drop In Induction Warmer**

Rs. 18900 Rs. 🛘 17,500

(GST Extra)

Upgrade your kitchen with the Cookkart Drop In Induction Warmer, the perfect fusion of style and functionality. This high-performance appliance promises precision heating while saving energy, making it an essential addition to any professional kitchen. Say goodbye to uneven heating and hello to consistent warmth with this top-of-the-line induction warmer. Elevate your cooking experience with Cookkart - where innovation meets quality.



## **Technical Specifications**

Cut-out Dimensions (WxD): 470 x 325mm

Dimension W x D x H (mm) : 490 x 345 x 60.5mm

Model : DIW-1.0 Power : 1000W

Temperature Range : 40°C - 100°C Voltage : 220~240V / 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.

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