

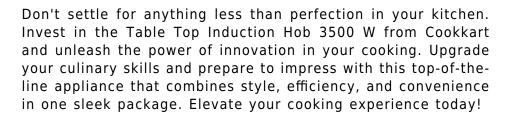
Table Top Induction Hob 3500 W

Rs. 20500-Rs. [] 19,000

(GST Extra)

Looking for a powerful cooking solution? The Table Top Induction Hob 3500 W from Cookkart is here to revolutionize your culinary experience. With a robust power output of 3500 watts, this induction hob packs a punch when it comes to efficiency and speed. Whether you're a professional chef or a home cook, this sleek and versatile appliance will elevate your cooking game to new heights.

Say goodbye to traditional cooking methods and say hello to precision and control with this high-performance induction hob. Its tabletop design makes it compact and easy to use in any kitchen setting, saving you valuable space while delivering outstanding results. The cutting-edge technology ensures even heating and quick heat-up times, allowing you to cook your favorite dishes faster than ever before.





Dimension W x D x H (mm) : 330 x 425 x 105mm

Model : CIH-3.5 Power : 3500W

Power Levels : 500-3500W (1-10) Temperature Range : 60°C - 240°C

Temperature Setting : 1-10

Utensil Size : 120-360mm Voltage : 220 / 50Hz / 1Ph

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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