

Table Top Induction Hob 5000 W

Rs. 47800 (GST Extra)

Enhance your cooking experience with Cookkart's Table Top Induction Hob 5000W. This powerful and efficient induction hob will revolutionize the way you cook, providing quick and precise heat control for your culinary creations. With 5000W of power, this tabletop induction hob is perfect for professional chefs and home cooks alike seeking high-performance cooking equipment. Elevate your culinary skills and efficiency with Cookkart's Table Top Induction Hob 5000W - the ultimate kitchen companion for precision, power, and performance.



Technical Specifications

Dimension W x D x H (mm)	: 398 x 515 x 168mm
Model	: CIH-5.0
Power	: 5000W
Power Levels	: 500-5000W (1-10)
Temperature Range	: 60°C - 240°C
Temperature Setting	: 1-15
Utensil Size	: 120-400mm
Voltage	: 380V / 50Hz / 3Ph

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 Reception:** 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.