

Drop-In Induction Hob 3500 W

Rs. 27700 (GST Extra)

Looking to elevate your cooking experience to a whole new level? Look no further than the Drop-In Induction Hob 3500 W from Cookkart. This powerful and versatile induction hob is designed to meet the demands of any professional kitchen environment.

Experience the precision and efficiency of induction cooking with this 3500 W powerhouse. Whether you're simmering, boiling, or sautéing, this hob delivers rapid and uniform heat distribution for consistent results every time. The sleek and modern design seamlessly integrates into your kitchen space, providing a stylish touch to your cooking setup.

Boost your productivity and culinary prowess with the Cookkart Drop-In Induction Hob 3500 W. Don't settle for anything less than top-notch performance and reliability in your kitchen. Upgrade to this high-performance induction hob today and take your cooking game to the next level!



Technical Specifications

Cut-out Dimensions (WxD)	: 345 x 345mm
Dimension W x D x H (mm)	: 370 x 390 x 120mm
Model	: DIH-3.5 (New)
Power	: 3500W
Temperature Range	: 60°C - 240°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 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.