

Single Door Tall Proofing Cabinet for 16 trays - Deluxe

Rs. 79200 (GST Extra)

Introducing Cookkart's groundbreaking Single Door Tall Proofing Cabinet for 16 trays - Deluxe, the ultimate solution for your commercial baking needs! This top-of-the-line proofing cabinet is designed to elevate your baking operation to new heights with its superior quality and efficiency.

Crafted with precision and built to last, this proofing cabinet is a powerhouse that guarantees a perfect proofing environment for up to 16 trays. Say goodbye to uneven proofing and hello to consistent results every time. The sleek single door design not only saves space but also adds a touch of elegance to your kitchen.

Equipped with advanced features, including precise temperature control and even airflow distribution, this proofing cabinet ensures that your dough rises perfectly every time. Whether you're a professional baker or a culinary enthusiast, this deluxe cabinet will take your baking game to the next level.

Don't settle for mediocrity when you can have excellence with Cookkart's Single Door Tall Proofing Cabinet for 16 trays - Deluxe. Transform your baking experience and exceed your customers' expectations with this game-changing appliance. Order yours today and let your creativity soar!



Technical Specifications

Dimension W x D x H (mm)	: 540 x 750 x 1980 mm
Electricals	: 220V / 50 Hz.
Internal Dimensions (W x D x H)	: 500 x 640 x 1545 mm
Model	: PC-16 Premia
Power	: 2.6kW
Remarks	: 30-110°C / 16 trays
Weight in Kgs	: 50 kgs.

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.