

Food Warmer 45Ltr

Rs. 10100 Rs. [] 9,020 (GST Extra)

Introducing the Cookkart Food Warmer 45Ltr - the ultimate solution to keep your delectable dishes warm and ready to serve! This top-of-the-line food warmer is designed to cater to your every heating need, delivering exceptional performance and reliability.

With a generous 45Ltr capacity, this food warmer is perfect for busy kitchens, catering events, or any food service establishment. Its robust construction ensures durability, while its sleek design adds a touch of professionalism to your workspace.



Say goodbye to cold food and hello to piping hot meals that will tantalize the taste buds of your customers. The Cookkart Food Warmer 45Ltr is a game-changer in the world of food service equipment, offering efficiency and convenience at your fingertips.

Don't miss out on the opportunity to elevate your culinary creations and impress your patrons with perfectly heated dishes every time. Invest in the Cookkart Food Warmer 45Ltr and take your food service to the next level!

Technical Specifications

Capacity (in Ltrs) : 45 litre Electrical Load : 600 Watts

Inner Frame : M.S. Powder coated

Model : FW 454 Dimension in Inches (L X W X H) : $21 \times 15 \times 16$

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.