

## Food Warmer 55 Ltr

**Rs. 13790** **Rs. ₹ 12,320**  
(GST Extra)

Introducing the Cookkart Food Warmer 55 Ltr - the ultimate kitchen essential for keeping your delicious dishes hot and ready to serve! This high-quality food warmer is designed to maintain the perfect temperature, ensuring your culinary creations stay fresh and enticing for your guests. With a generous 55-liter capacity, you can easily accommodate large quantities of food for any event or gathering. Say goodbye to cold meals and hello to piping hot perfection with the Cookkart Food Warmer 55 Ltr. Elevate your dining experience and impress your guests with consistently warm and delectable dishes. Order yours today and take your cooking to the next level!



### Technical Specifications

Base Shape	: Rectangular
Capacity (in Ltrs)	: 55 litres
Color	: Black
Frequency	: 50 Hz
Model	: FW 554
Power in Watts	: 800 watts
Temperature	: 110 Degrees
Usage/Application	: Warmer, Keeping food items hot
Material	: Metal
Type	: Catering Food Warmer, Buffet Food Warmer, Commercial Food Warmer
Dimension in Inches (L X W X H)	: 30 x 13 x 17

### 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.