

Food Warmer 110 Ltr

Rs. 17490 **Rs. ₹ 15,620**
(GST Extra)

Introducing the Cookkart 110 Ltr Food Warmer - a must-have appliance for keeping your dishes hot and ready to serve! With a generous capacity of 110 liters, this food warmer is perfect for buffets, catering events, and restaurants. The sleek design and durable construction make it a reliable choice for commercial kitchens.

Never worry about serving lukewarm food again - the Cookkart Food Warmer ensures that your dishes are kept at the perfect serving temperature. The powerful heating element evenly distributes heat, keeping your food fresh and delicious.

Impress your guests and customers with piping hot dishes straight from the Cookkart Food Warmer. Whether you're serving soups, stews, or gravies, this food warmer is designed to meet all your heating needs.

Don't compromise on quality and efficiency - choose the Cookkart 110 Ltr Food Warmer for all your heating requirements. Order now and elevate your food service experience to the next level!



Technical Specifications

Capacity (in Ltrs)	: 110 Liters
Electrical Load	: 800 Watts
Inner Frame	: Stainless Steel
Model	: FW 1104
Outer body	: MS-powder coated
Dimension in Inches (L X W X H)	: 30 x 13 x 25

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.