

## Food Warmer 110 Ltr SS

~~Rs. 20320~~ **Rs. ₹ 18,150**  
(GST Extra)

Upgrade your commercial kitchen with the Cookkart Food Warmer 110 Ltr SS, the ultimate solution for preserving the warmth and freshness of your culinary creations. With a sleek stainless steel design and a spacious 110-liter capacity, this food warmer exudes durability and efficiency.

Say goodbye to cold meals and hello to piping hot dishes that are ready to serve at any moment. Whether you're running a bustling restaurant or catering a special event, this food warmer will ensure that your food stays at the perfect temperature until it's time to be enjoyed.

Equip your kitchen with the Cookkart Food Warmer 110 Ltr SS and experience the power of seamless food preservation. Invest in quality, invest in Cookkart.



### Technical Specifications

Capacity (in Ltrs) :	110 Ltr.
Color :	SS silver
Frequency :	50 Hz
Model :	FW 1105
Power source :	Electric
Temperature :	30-100 Degree
Voltage :	230 V
Wattage(W) :	800
Material :	Stainless Steel
Type :	Commercial Food Warmer

### 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.