

Food Warmer 70 Ltr

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

Introducing the Cookkart Food Warmer 70 Ltr, the ultimate solution to keeping your delicious dishes piping hot and ready to serve! With a generous 70 liter capacity, this food warmer is designed to meet the needs of busy commercial kitchens, catering events, and more. Say goodbye to cold meals and hello to the power of consistent warmth with this reliable and efficient food warmer. Enhance your food presentation and impress your customers with every serving. Invest in quality, invest in Cookkart.



Technical Specifications

BIS Certified	: Heating Element, Toughened Glass and Mains Cable with plug
Capacity (in Ltrs)	: 70 Litre
Drip Tray	: Mild Steel with black colour coating
Frequency	: 50 Hz
Model	: FW 704
Power Consumption	: 800 W
Product Type	: Food Warmer
Sides	: Poly carbonate (PC)
Temperature	: 30°C to 110°C
Voltage	: 230 V
Weight in Kgs	: 10 Kg (Approx.)
Wire Grill / Shelf	: 2 SS Shelves
Wire Grill Size	: 22 x 13 inch (55.88 x 33.02 cm)
Body Material	: Stainless Steel and PC Coated
Dimension in Inches (L X W X H)	: 25 x 14 x 21

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.