

Food Warmer 130 Ltr

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

Introducing the Cookkart Food Warmer 130 Ltr - the essential solution to keep your delicious dishes hot and ready to serve! This high-quality food warmer is perfect for maintaining the perfect serving temperature for your culinary creations. With a spacious 130-liter capacity, you can easily keep multiple dishes warm and fresh for extended periods of time.

Equipped with advanced technology, the Cookkart Food Warmer ensures even heating distribution, guaranteeing that every bite is as mouthwatering as the first. Whether you're catering a large event or simply keeping meals warm in a restaurant or buffet setting, this food warmer is the ultimate kitchen companion.

Say goodbye to cold and soggy dishes - the Cookkart Food Warmer is here to elevate your dining experience to the next level. Invest in this powerful appliance today and watch as your customers rave about the piping hot meals served straight from your kitchen!



Technical Specifications

Capacity (in Ltrs)	: 130 ltr.
Drip Tray	: Mild Steel with black colour coating
Frequency	: 50 Hz
Glass Thickness	: 5 mm
Light Arrangement	: Yes
Model	: FW 1604
Power Consumption	: 800 W
Product Type	: Food Warmer
Sides	: Toughened Glasses
Temperature Indicator	: Yes
Toughened Glass	: 5 mm
Tray Material	: Stainless Steel Tray
Voltage	: 230 V
Weight in Kgs	: 23 Kgs (Approx.)
Wire Grill / Shelf	: 3 SS Wire Grills
Wire Grill Size	: 22 x 12 inch (55.88 x 30.48 cm)- 2
Body Material	: Stainless Steel and PC Coated
Dimension in Inches (L X W X H)	: 26 x 16 x 25

- 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.