

Food Warmer Table Top with 2 SS Wire Grills

~~Rs. 5540~~ **Rs. ₹ 4,950**
(GST Extra)

Introducing the Cookkart Food Warmer Table Top - the ultimate solution to keep your delicious dishes hot and ready to serve! This high-quality food warmer features 2 durable stainless steel wire grills that provide ample space to keep multiple dishes warm at once.

Perfect for buffets, catered events, restaurants, and more, this food warmer is a must-have for any food service establishment looking to maintain the perfect serving temperature for their culinary creations.

Say goodbye to cold dishes and hello to piping hot meals with the Cookkart Food Warmer Table Top. Invest in this essential piece of equipment to elevate your food service game and leave your customers craving for more!



Technical Specifications

Electrical Load	: 400 Watts
Inner structure	: Stainless Steel
Model	: FW 202
SS Wire Grills	: 2 Nos.
Dimension in Inches (L X W X H)	: 12 x 9 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.