

Food Warmer Table Top with 3 SS Wire Grills 48 Ltrs

~~Rs. 10100~~ **Rs. ₹ 9,020**
(GST Extra)

Introducing the Cookkart Food Warmer Table Top with 3 SS Wire Grills 48 Ltrs, the powerhouse appliance that will revolutionize your food service operation. This sleek and efficient food warmer is designed to keep your dishes hot and fresh, ensuring that your customers are served with perfection every time.

Equipped with 3 durable stainless steel wire grills, this 48 Ltrs food warmer offers ample space to hold a variety of delicious dishes simultaneously. Its compact tabletop design makes it ideal for restaurants, hotels, catering businesses, and more, allowing you to save valuable counter space while maximizing efficiency.

With its reliable construction and easy-to-use functionality, the Cookkart Food Warmer Table Top is a must-have for any food service establishment looking to elevate their service offerings. Invest in this exceptional appliance today and experience the power of consistent, high-quality food presentation that will keep your customers coming back for more.



Technical Specifications

Capacity (in Ltrs) : 48 ltr
Model : FW 484
Power in Watts : 600W
Power source : Electric
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.