

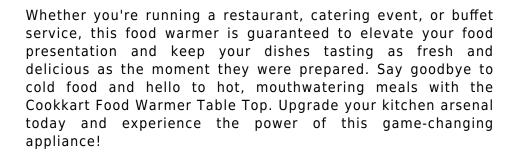
Food Warmer Table Top with 5 SS Wire Grills 100 Ltrs

Rs. 15760 Rs. [] 14,080

(GST Extra)

Introducing the Cookkart Food Warmer Table Top with 5 SS Wire Grills 100 Ltrs, the ultimate solution for keeping your delicious creations warm and ready to serve. This high-powered food warmer features 5 stainless steel wire grills, providing ample space to keep multiple dishes at the perfect temperature. With a generous capacity of 100 liters, this tabletop food warmer is a must-have for any commercial kitchen or catering business.

Designed for maximum efficiency and durability, the Cookkart Food Warmer Table Top is crafted to meet the demands of busy food service environments. Its sleek design and compact size make it ideal for saving space while still delivering top-notch performance.





Capacity (in Ltrs) : 100 Litres

Drip Tray : Mild Steel with black colour coating

Glass Thickness : 5 mm

Grill Type : 5 S.S Wire Grills

Model : FW 1004 Power in Watts : 1200W

Product Type : 100L Food Warmer

Temperature : 30° to 110°C

Toughened Glass : 5 mm

Tray Material : Stainless Steel Tray

Voltage : 230V

Wire Grill Size : 11 X 14 Inch Body Material : PC Coated Dimension in Inches (L X W X H) : $16 \times 17 \times 31$





Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing quests 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.