

## Food Warmer Table Top with 3 SS Wire Grills 60 Ltrs

~~Rs. 17000~~ **Rs. ₹ 15,180**  
(GST Extra)

Introducing Cookkart's premium Food Warmer Table Top with 3 SS Wire Grills 60 Ltrs - the ultimate solution to keep your delicious dishes hot and fresh! This top-of-the-line food warmer is designed to perfection, ensuring efficient heat retention for extended periods. Equipped with three robust stainless steel wire grills, it offers ample space to store and showcase a variety of culinary creations. Ideal for restaurants, hotels, catering services, and more, this 60 Ltrs food warmer is a game-changer in the foodservice industry. Elevate your dining experience and impress your guests with piping hot meals every time. Don't miss out on this must-have addition to your kitchen arsenal. Purchase the Cookkart Food Warmer Table Top now and take your culinary creations to the next level!



### Technical Specifications

Capacity (in Ltrs)	: 60 Liter
Drip Tray	: Mild Steel with black colour coating
Frequency	: 50 Hz
Glass Thickness	: 5 mm
Heating Method	: Element
Model	: FW 604
Power Consumption	: 600 W
Product Type	: Food Warmer
SS Wire Grills	: 3
Toughened Glass	: 5 mm
Tray Material	: Stainless Steel Tray
Voltage	: 230 V
Weight in Kgs	: 18 Kg (Approx.)
Wire Grill Size	: 11 x 14 inch
Body Material	: Stainless Steel and PC Coated
Dimension in Inches (L X W X H)	: 15 x 17 x 29

### 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 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.