

## Rotary Food Warmer Floor Standing with 6 SS Wire Grills 120 Ltrs

**Rs. 37940** **Rs. ₹ 33,880**  
(GST Extra)

Introducing the powerhouse of food warming solutions - the Rotary Food Warmer Floor Standing with 6 SS Wire Grills 120 Ltrs from Cookkart! This commercial-grade food warmer is a game-changer for restaurants, caterers, and food service businesses looking to keep their delicious creations hot and ready to serve.

With its spacious 120 Ltrs capacity and 6 sturdy stainless steel wire grills, this unit is designed to efficiently hold and display a variety of dishes while keeping them at the perfect serving temperature. The convenient rotary feature allows for easy access to all sides of the food, ensuring even heating and presentation.

Built with durability and performance in mind, this floor-standing food warmer is a reliable addition to any kitchen or food service operation. Say goodbye to cold dishes and hello to hot, fresh meals with the Rotary Food Warmer from Cookkart - your secret weapon for culinary success!



### Technical Specifications

Capacity (in Ltrs)	: 120
Electrical Load	: 1200 W / 230V / 50Hz
Inner structure	: Stainless Steel
Model	: RW 1204 DIGI
SS Wire Grills	: 6
Temperature	: 30°C to 110°C
Top & Bottom Structure	: Powder Coated
Wire Grill Size	: 12"
Dimension in Inches (L X W X H)	: 16 x 21 x 60

### 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.