

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

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

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.