

Nacho-Cone Warmer with 4 SS Tray

Rs. 11700 **Rs. ₹ 10,450**
(GST Extra)

Introducing the Nacho-Cone Warmer with 4 Stainless Steel Trays from Cookkart. Keep your delicious nachos warm and ready to serve with this top-of-the-line food warmer. Equipped with four durable stainless steel trays, this product is designed to meet the demands of any busy kitchen or food service establishment. The Nacho-Cone Warmer ensures that your nachos stay crispy, cheesy, and irresistible to your customers. Elevate your food presentation and keep your profits soaring with this essential piece of equipment. Order your Nacho-Cone Warmer today and let the flavors of success come pouring in!



Technical Specifications

Capacity (in Ltrs)	: 50 Liters
Power in Watts	: 200W
Temperature	: 30°C to 80°C
Weight in Kgs	: 42 kg
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 12 x 13 x 22

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.