

Multipurpose Convection Warmer with 3 SS Wire Grill

Rs. 20320 Rs. [] 18,150

(GST Extra)

Introducing the ultimate solution for keeping your culinary creations warm and delicious - the Cookkart Multipurpose Convection Warmer with 3 SS Wire Grill. Designed to elevate your food service experience, this versatile convection warmer is a must-have for any kitchen setting.

Crafted with high-quality materials, this convection warmer features a durable stainless steel wire grill that can hold multiple dishes at once. Whether you're serving up savory appetizers, mouthwatering entrees, or delectable desserts, this multipurpose appliance ensures that your food stays at the perfect temperature until it's time to serve.



With its innovative design and powerful heating capabilities, the Cookkart Multipurpose Convection Warmer is a game-changer for busy kitchens and catering operations. Say goodbye to cold dishes and hello to piping hot perfection with this essential kitchen companion.

Elevate your food presentation and keep your guests coming back for more with the Cookkart Multipurpose Convection Warmer. Invest in quality, efficiency, and reliability - invest in Cookkart.

Technical Specifications

Drip Tray : Mild Steel with black colour coating

Frequency : 50 Hz Glass Thickness : 5 mm

Model : CW 500 CON (MP)

Power Consumption : 600 W

Product Type : Convection Warmer SS Wire Grills : 3 Nos. - 13 x 13 inch

Temperature : 30°C to 110°C

Toughened Glass : 5 mm

Tray Material : Stainless Steel Tray

Voltage : 230 V

Weight in Kgs : 27 Kgs (Approx.)

Body Material : Stainless Steel

Dimension in Inches (L X W X H) : 15 x 15 x 27



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.