

Multipurpose Convection Warmer with 3 SS Wire Grill

~~Rs. 20320~~ **Rs. ₹ 18,150**
(GST Extra)

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 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.