

Bain Marie Counter 9Ltr 2 Pans

Rs. 19460 **Rs. ₹ 17,380**
(GST Extra)

Introducing the Cookkart Bain Marie Counter, a high-performance solution for keeping your delicious dishes at the perfect serving temperature. This 9Ltr Bain Marie Counter with 2 Pans is designed to meet the demands of professional kitchens, offering exceptional durability and functionality. Whether you're catering a large event or running a bustling restaurant, this Bain Marie Counter is a must-have for maintaining the quality and freshness of your culinary creations. Elevate your food service operations with this efficient and reliable kitchen equipment from Cookkart. Order yours today and experience the power of quality and performance!



Technical Specifications

Capacity (in Ltrs)	: 9 Ltr
No of Pans	: 2 GN
Power in Watts	: 600W
Weight in Kgs	: 10
Material	: Stainless Steel Body with Polycarbonate Lids
Dimension in Inches (L X W X H)	: 24 x 14 x 10

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.