

Bain Marie Counter 9Ltr 3 Pans

Rs. 31780 **Rs. ₹ 28,380**
(GST Extra)

Introducing the Bain Marie Counter 9Ltr 3 Pans from Cookkart - the perfect solution for keeping your delicious dishes warm and ready to serve! This commercial-grade Bain Marie is designed to provide exceptional heat retention, ensuring your food stays at the perfect serving temperature. With a generous 9-liter capacity and 3 pans, you can easily accommodate a variety of dishes simultaneously, making it ideal for busy kitchens and buffet setups.



Constructed with high-quality materials, this Bain Marie is durable, reliable, and built to withstand the demands of professional kitchen environments. Its sleek and modern design will effortlessly enhance the aesthetic appeal of your kitchen space. Whether you're running a restaurant, catering service, or any food business, this Bain Marie Counter is a must-have for ensuring your customers are served with piping hot and delicious meals every time.



Don't compromise on the quality of your food presentation and service. Elevate your kitchen operations with the Bain Marie Counter 9Ltr 3 Pans from Cookkart - a versatile and efficient solution that will streamline your food warming process and leave your customers coming back for more! Level up your culinary game today with this essential piece of kitchen equipment.

Technical Specifications

Capacity (in Ltrs)	: 9 Ltr
No of Pans	: 3 GN
Power in Watts	: 1200W
Weight in Kgs	: 15
Material	: Stainless Steel Body with Polycarbonate Lids
Dimension in Inches (L X W X H)	: 45 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 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.