

## **Bain Marie Counter 9Ltr 4 Pans**

Rs. 26850 Rs. [] 23,980

(GST Extra)

Upgrade your kitchen with the Cookkart Bain Marie Counter 9Ltr 4 Pans, a versatile and efficient food warming solution. This high-quality stainless steel countertop unit is designed to keep your dishes at the perfect serving temperature, ensuring that your customers are always satisfied. With a capacity of 9 liters and 4 pans, this Bain Marie counter is perfect for busy kitchens and catering operations. Say goodbye to cold food and hello to hot, delicious meals with this powerful and reliable piece of equipment from Cookkart. Elevate your culinary game and take your kitchen to the next level with the Cookkart Bain Marie Counter 9Ltr 4 Pans.



## **Technical Specifications**

Capacity (in Ltrs) : 9 Ltr
No of Pans : 4 GN
Power in Watts : 1200W
Weight in Kgs : 19

Material : Stainless Steel Body with

Polycarbonate Lids

Dimension in Inches (L X W X H): 35 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.

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