

Electric Shawarma SS Body

Rs. 20690 **Rs. ₹ 18,480**
(GST Extra)

Introducing Cookkart's Electric Shawarma with SS Body - the ultimate game-changer for your culinary ventures! Crafted with precision and quality in mind, this innovative electric shawarma machine is designed to elevate your cooking experience to new heights.

Constructed with durable stainless steel material, this powerhouse of a machine ensures longevity and superior performance. Say goodbye to traditional shawarma cooking methods and embrace the efficiency and convenience of our electric shawarma with SS body.

Impress your customers and stand out from the competition with perfectly cooked, succulent shawarma every time. Easy to operate and maintain, this electric shawarma machine is a must-have for restaurants, food trucks, and catering businesses looking to optimize their operations.

Upgrade your kitchen arsenal with Cookkart's Electric Shawarma SS Body and unleash the true potential of your culinary creations. Elevate your dishes, increase efficiency, and delight your customers with this cutting-edge shawarma machine. Order yours today and revolutionize your cooking game!



Technical Specifications

Code	: ESH 24
Electrical Load	: 2400W, 230V, 50Hz
Selection of load	: 1600W or 2400W
Dimension in Inches (L X W X H)	: 16 x 11 x 20

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.