

Serve Over Deli Counter - 1500 mm width

Rs. 216000 Rs. [] 200,000 (GST Extra)

Enhance your deli's presentation with the Cookkart Serve Over Deli Counter, measuring an impressive 1500 mm in width. This sleek and spacious deli counter promises to add a touch of elegance to your food display, enticing customers with its impeccable design. Showcasing your delicious offerings has never been easier with this versatile and eye-catching display unit. Elevate your food presentation game and draw in more customers with the Cookkart Serve Over Deli Counter - a musthave for any thriving deli or food establishment. Don't miss out on this opportunity to showcase your culinary creations in style!



Technical Specifications

Dimensions in MM (WxDxH): 1580x975x1285

Model : SOC-1580

No. of Rear Door : 1
Power (Watts) : 760W
Rated Current : 6.0A
Refrigerant : R404a

Shelf : 1

Temperature Range (°C) : +2°C ~ +8°C

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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