

Subway Style Saladette with 18 x GN 1/6 SS pans

Rs. 275400 Rs. [] 255,000 (GST Extra)

Bring the vibrant flavors of a Subway-style salad bar right to your kitchen with the Cookkart Subway Style Saladette. This premium saladette is equipped with 18 high-quality GN 1/6 stainless steel pans, offering ample space to display a variety of fresh ingredients. Elevate your food presentation and keep your ingredients organized with this sleek and durable saladette. Perfect for restaurants, cafes, and catering services looking to serve up delicious and visually appealing salads. Order the Cookkart Subway Style Saladette today and take your culinary creations to the next level!



Technical Specifications

Cooling System : Ventilated

Dimensions in MM (WxDxH) : 1220×890×1465

Input Power (W) : 270

Internal Dimensions (WxDxH) mm: 1100×559×309

Model : Super Sub

Pans : 3Pcs GN1/9 and 18Pcs GN1/6

Refrigerant : R290 Temperature Range (°C) : $-2 \sim +8$ Volume (Litres) : 190 Weight in Kgs : 85

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.