

Drop in Frost Top (3 x GN 1/1)

Rs. 106900 Rs. [] 99,000

(GST Extra)

Enhance your foodservice operation with the Cookkart Drop in Frost Top (3 x GN 1/1). This high-performance frost top is designed to elevate your kitchen efficiency and impress your customers with its sleek design and exceptional functionality. Keep your ingredients fresh, cool, and ready for service with this versatile and reliable equipment. Perfect for busy kitchens, catering services, and restaurants, this Frost Top will undoubtedly boost your productivity and streamline your workflow. Upgrade your kitchen setup with the Cookkart Drop in Frost Top (3 x GN 1/1) and experience the difference in performance and quality. Elevate your culinary creations with this must-have equipment today!



Technical Specifications

Dimensions in MM (WxDxH): 1102×678×420

GN Compatibility : 1 x GN1/1

Input Power (W) : 180 Model : FT-3

Power Supply : 220V/50Hz Temperature Range (°C) : $0 \sim +10$

Weight in Kgs : 35

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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