

Flat Glass 4 Layer Cake Showcase - 4' (600mm) wide

Rs. 151200 Rs. [] 140,000 (GST Extra)

Introducing the Cookkart Flat Glass 4 Layer Cake Showcase - 4' (600mm) wide, the ultimate solution for displaying your delicious cakes in style! With its sleek design and spacious 4 layer construction, this showcase provides the perfect platform to showcase your culinary creations.

Crafted with durable flat glass that ensures optimum visibility, this showcase is guaranteed to attract attention and entice customers to indulge in your delectable treats. The 4-foot width offers ample space to showcase a wide variety of cakes, desserts, pastries, and more, making it ideal for bakeries, cafes, and restaurants.



Elevate your bakery display to new heights with the Cookkart Flat Glass 4 Layer Cake Showcase - a must-have addition for any establishment looking to enhance their presentation and increase sales. Don't miss out on this opportunity to showcase your culinary masterpieces with elegance and flair!

Technical Specifications

Dimensions in MM (WxDxH): 600*660*1300

Front Glass : Heated

No. of Layers (Description) : 4 (Base + 3 shelves)

Power (Watts) : 410

Product : Flat Glass 4 Layer Cake Showcase

Refrigerant : R 134a Temperature Range (°C) : $2\sim8$ Volume (Litres) : 240

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.