

## Flat Glass 4 Layer Cake Showcase - 4' (900mm) wide

Rs. 162000 Rs. [] 150,000 (GST Extra)

Introducing the Cookkart Flat Glass 4 Layer Cake Showcase - 4' (900mm) wide, a must-have for showcasing delectable cakes in style! This elegant showcase features four spacious layers made of high-quality flat glass, perfectly designed to attract attention and highlight your delicious creations with utmost sophistication. Ideal for bakeries, cafes, and restaurants looking to elevate their dessert display game. Durable, sleek, and versatile, this cake showcase is a game-changer for any pastry enthusiast. Elevate your presentation and impress your customers with this stunning showcase from Cookkart!



## **Technical Specifications**

Dimensions in MM (WxDxH): 900\*660\*1300

Front Glass : Heated

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

Power (Watts) : 450

Product : Flat Glass 4 Layer Cake Showcase

Refrigerant : R 134a Temperature Range (°C) :  $2\sim8$ Volume (Litres) : 390

## **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