

Flat Glass 4 Layer Cake Showcase - 5' (1500mm) wide

Rs. 205200 Rs. [] 190,000 (GST Extra)

Introducing the dazzling Flat Glass 4 Layer Cake Showcase by Cookkart! Elevate your bakery display with this impressive 5' (1500mm) wide showcase designed to showcase your delectable creations in style. This sleek and modern showcase features four layers of flat glass shelves, providing ample space to beautifully present your cakes. Crafted with high-quality materials, this showcase not only enhances the visual appeal of your desserts but also maintains their freshness. Impress your customers with a stunning presentation that will leave them craving for more. Upgrade your bakery game with the Flat Glass 4 Layer Cake Showcase from Cookkart and witness the power of irresistible presentation!



Technical Specifications

Dimensions in MM (WxDxH): 1500*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) : 530

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.