

Flat Glass 4 Layer Warm Showcase - 4' (1200mm) wide**Rs. ~~123830~~ Rs. ₹ 117,640**
(GST Extra)

Introducing the Flat Glass 4 Layer Warm Showcase by Cookkart - a game-changer for showcasing your culinary creations! This sleek and stylish showcase is generously sized at 4 feet (1200mm) wide, providing ample space to display your delectable dishes with elegance and class.

Crafted with high-quality flat glass and featuring 4 spacious layers, this showcase is designed to attract customers and entice them with a tempting glimpse of your offerings. The warm lighting inside creates a visually appealing display, making your food look even more enticing.

Ideal for restaurants, bakeries, and cafes, this showcase is perfect for displaying a wide range of delicacies such as pastries, desserts, sandwiches, and more. Elevate your food presentation and increase sales with the Flat Glass 4 Layer Warm Showcase from Cookkart - a must-have addition to your food service establishment!

**Technical Specifications**

Dimensions in MM (WxDxH) :	1200*660*1300
No. of Layers (Description) :	4 (Base + 3 shelves)
Power (Watts) :	450
Product :	Flat Glass 4 Layer Warm Showcase
Temperature Range (°C) :	40-65
Volume (Litres) :	670

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 Reception:** 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.