

Flat Glass 4 Layer Cake Showcase - 2' (600mm) wide

Rs. 167400 Rs. [] 155,000 (GST Extra)

Introducing the Cookkart Flat Glass 4 Layer Cake Showcase - a must-have for showcasing your delicious cakes in style! This elegant 2' (600mm) wide showcase boasts a flat glass design that beautifully displays your creations to entice customers. With 4 layers, you'll have ample space to showcase multiple cakes, pastries, or desserts at once. Impress your customers and increase your sales with this eye-catching cake showcase that exudes sophistication and elegance. Elevate your bakery or cafe with the Cookkart Flat Glass 4 Layer Cake Showcase and watch your treats fly off the shelves!



Technical Specifications

Dimensions in MM (WxDxH): 600*700*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) : 2~8 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