

Flat Glass 4 Layer Warm Showcase - 3' (900mm) wide

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

Introducing the Cookkart Flat Glass 4 Layer Warm Showcase - 3' (900mm) wide, the ultimate solution for showcasing your delicious creations in style and keeping them warm for longer periods. This sleek and modern showcase features four spacious layers, allowing you to display a wide variety of dishes with ease. Made with high-quality materials, it ensures durability and reliability in any commercial kitchen setting.

With its flat glass design, this showcase offers maximum visibility for your food items, enticing customers and increasing sales. The 3' (900mm) width provides ample space to showcase multiple dishes simultaneously, making it perfect for busy restaurants, cafes, or catering events.

Enhance your food presentation and elevate your business with the Cookkart Flat Glass 4 Layer Warm Showcase. Invest in this top-of-the-line showcase today and watch your sales soar!

Technical Specifications

Dimensions in MM (WxDxH): 900*700*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) : 400

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.

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