

Countertop Food Display Warmer with 3 layers

Rs. 32400 Rs. [] 30,000

(GST Extra)

Introducing the Cookkart Countertop Food Display Warmer with 3 Layers, a game-changer for your food business! This powerful countertop warmer is designed to showcase your delectable dishes while keeping them fresh and ready to serve. With three spacious layers, you can efficiently display a variety of foods, enticing your customers with a beautiful presentation.

Whether you are running a bakery, cafe, or restaurant, this countertop warmer is perfect for showcasing your culinary creations. The sleek design and durable construction make it a must-have addition to your kitchen equipment lineup. Elevate your food display game and captivate your customers with the Cookkart Countertop Food Display Warmer. Order yours today and experience the difference!



Technical Specifications

Dimensions in MM (WxDxH): 660*480*610 No. of Layers (Description): 3 shelves Power (Watts): 1480

Product : Food Display Warmer with 3 Shelves

Temperature Range (°C) : 30~90 Volume (Litres) : 97

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.