

## Jewellery Box Type Display for chocolate & confectionery

Rs. 270000 Rs. [] 250,000 (GST Extra)

Introducing the Cookkart Jewellery Box Type Display - a musthave for showcasing your exquisite chocolates and confectionery in style! This stunning display unit is designed to captivate your customers with its elegant and sophisticated look, making your sweet treats irresistible.

Crafted with precision and attention to detail, this display features a unique jewellery box design that adds a touch of luxury to your dessert presentation. The transparent glass panels allow your delectable creations to take center stage, enticing customers to indulge in a delightful experience.

Impress and attract attention with the Cookkart Jewellery Box Type Display, a statement piece that elevates the presentation of your chocolates and confectionery to new heights. Transform your treats into precious gems that beckon to be savored and enjoyed. Enhance your product visibility and boost sales with this eye-catching display that speaks volumes about your commitment to quality and elegance.

Invest in the Cookkart Jewellery Box Type Display today and watch as your delectable delights sparkle and shine like never before! Elevate your brand, entice your customers, and make a lasting impression with this exquisite display solution.



Dimensions in MM (WxDxH) : 900\*850\*1175

Front Glass : Heated (Top glass also heated)

No. of Layers (Description) : 1 (2 Pullout Drawers)

Power (Watts) : 500

Product : Jewellery Box Type Display for chocolate & confectionery

Refrigerant : R 134a Temperature Range (°C) :  $2\sim10$ Volume (Litres) : 160

## 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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