

Countertop 3 Layer Square Glass Warm Showcase

~~Rs. 53240~~ **Rs. ₹ 50,580**
(GST Extra)

Introducing the Cookkart Countertop 3 Layer Square Glass Warm Showcase, the ultimate solution for displaying your delectable delights in style. This sleek and modern showcase features three layers of clear glass, providing a stunning view of your culinary creations. With its innovative design, this showcase allows you to keep your dishes warm and ready to serve at a moment's notice.



Designed for maximum impact, the Countertop 3 Layer Square Glass Warm Showcase is perfect for cafes, bakeries, and restaurants looking to showcase their food in an elegant and enticing manner. Its compact size makes it ideal for countertops, saving valuable space in your kitchen while still making a bold statement.

Elevate your food presentation and impress your customers with this stylish and practical showcase from Cookkart. Make a lasting impression with the Countertop 3 Layer Square Glass Warm Showcase - the perfect blend of functionality and flair. Order yours today and take your culinary display to the next level!

Technical Specifications

Dimensions in MM (WxDxH) :	660*530*730
No. of Layers (Description) :	3 (Base + 2 shelves)
Power (Watts) :	450
Product :	Countertop 3 Layer Square Glass Warm Showcase
Temperature Range (°C) :	40~65
Volume (Litres) :	68

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.