

Butler Glass Washer 40 x 40 cm

Rs. ~~122600~~ Rs. ₹ 116,470
(GST Extra)

Introducing the Butler Glass Washer 40 x 40 cm - the ultimate solution for effortless glass cleaning in your establishment! This powerful and efficient glass washer from Cookkart is designed to tackle the toughest stains and residue, leaving your glassware sparkling clean every time. Featuring a generous washing capacity of 40 x 40 cm, this machine is perfect for busy bars, restaurants, and cafes.



Say goodbye to manual scrubbing and hello to convenience with the Butler Glass Washer. Its robust construction ensures durability and longevity, while its cutting-edge technology delivers superior cleaning results. The sleek design makes it a stylish addition to any kitchen or bar area.

Equip your business with the Butler Glass Washer 40 x 40 cm from Cookkart and elevate your glass cleaning game to new heights. Order now and experience the difference that this top-of-the-line glass washer can make in your operation!

Technical Specifications

Dimensions in MM (WxDxH) :	530 x 470 x 700
Electricals :	220V / 50Hz / 1Ph
Max glass size :	290 mm
Model :	B21
No. of dish :	30
No. of Programs :	1
Power (Watts) :	3.25 kW
Tray Size :	400 x 400 mm

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.