

## Butler Hood Type Dish Washer 50 x 50 cm

Rs. 378000 Rs. [] 350,000 (GST Extra)

Introducing the Butler Hood Type Dish Washer 50 x 50 cm from Cookkart - the ultimate solution for efficient and powerful dishwashing in your commercial kitchen! This cutting-edge dishwasher is designed to streamline your dish cleaning process, saving you time and effort. With a sleek hood design, it ensures maximum cleanliness while trapping steam and vapors. Say goodbye to manual scrubbing and hello to sparkling clean dishes with this top-of-the-line dishwasher. Upgrade your kitchen operations with the Butler Hood Type Dish Washer 50 x 50 cm and experience the power of efficiency today!



## **Technical Specifications**

Dimensions in MM (WxDxH): 796 x 660 x 1420

Electricals : 220V / 50Hz / 1Ph, 380V / 50Hz / 3Ph

Max dish size : 395 mm
Max glass size : 370 mm
Model : B51

No. of dish : 1080max / 432min

No. of Programs : 2

Power (Watts) : 6.8 kW

Tray Size : 500 x 500 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 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.