

Butler Hood Type Dish Washer 50 x 50 cm

Rs. ~~260050~~ Rs. ₹ 247,050
(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 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.

- 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.