

High Performance Vertical Pass Through Bun Toaster

~~Rs. 85440~~ **Rs. ₹ 81,170**
(GST Extra)

Upgrade your kitchen with the high-performance Vertical Pass Through Bun Toaster from Cookkart. Elevate your toasting game with this innovative appliance designed to toast buns to perfection. With its sleek design and powerful features, this bun toaster is a must-have for any commercial kitchen looking to enhance efficiency and elevate the taste of their dishes. Say goodbye to unevenly toasted buns and hello to golden brown perfection every time. Invest in the Cookkart Vertical Pass Through Bun Toaster and revolutionize your toasting experience today!



Technical Specifications

Dimensions in MM (WxDxH) :	420x250x585 mm
Model :	Wow Toast
Power Supply :	220V, 50Hz, 1Ph
Rated Power :	1600W
Weight in Kgs :	26Kgs

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.