

Electric Plate Warming Cart - for up to 12" plate diameter

~~Rs. 34670~~ **Rs. ₹ 32,940**
(GST Extra)

Revolutionize your kitchen workflow with the Cookkart Vegetable Preparation Machine! This cutting-edge appliance is designed to streamline your food prep process, saving you time and effort in the kitchen. With precision cutting blades and powerful performance, this machine effortlessly slices, dices, and chops a variety of vegetables with ease. Say goodbye to tedious manual chopping and hello to efficiency and convenience. Elevate your culinary game with the Cookkart Vegetable Preparation Machine and transform the way you cook today!



Technical Specifications

Dimensions in MM (WxDxH) : 450x500x770
Electricals : 220V/50Hz/1Ph
Power (Watts) : 0.4KW
Capacity : 75 Dishes

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.