

## Flat Glass Refregerated Cake Showcase 700 mm Classic Elanpro

Rs. 124800 Rs. [] 118,800 (GST Extra)

Introducing the Flat Glass Refrigerated Cake Showcase by Elanpro, a must-have for showcasing your delectable desserts in style. This 700mm Classic unit combines elegance with functionality, offering a sleek design that will enhance the visual appeal of your creations.

Crafted with precision and durability in mind, this refrigerated cake showcase ensures that your cakes stay fresh and appetizing for longer periods. The flat glass panel not only provides a clear view of your treats but also adds a touch of sophistication to your display.



Ideal for bakeries, cafes, and patisseries, this Classic Elanpro cake showcase is a powerful tool to attract customers and drive sales. Elevate your dessert presentation with this top-of-the-line refrigeration solution that is sure to leave a lasting impression on your patrons.

Upgrade your culinary space with the Flat Glass Refrigerated Cake Showcase from Elanpro and experience the perfect blend of style and functionality. Dominate the dessert scene and watch your business soar to new heights with this premium showcase. Order now and unlock the potential to showcase your sweet creations like never before!

## **Technical Specifications**

Cooling Mode : Ventilated

External Dimensions W x D x H (mm): 700 x 665 x 1235

Number of Shelves : Base+ 3 Temperature Range (°C) :  $2^{\circ} \sim 8^{\circ}$ 

## **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.

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