

Flat Glass Refregerated Cake Showcase Classic 900 mm Elanpro

Rs. 133900 Rs. [] 127,500 (GST Extra)

Upgrade your bakery with the sleek and sophisticated Flat Glass Refrigerated Cake Showcase Classic 900mm by Elanpro, offered by Cookkart. This refrigerated cake showcase is designed to impress, showcasing your delicious cakes and pastries in style while keeping them fresh and ready for your customers to indulge. With its spacious 900mm width, this showcase is perfect for displaying a wide variety of confectionery delights. Elevate your dessert presentation and keep your treats chilled to perfection with this must-have showcase. Order yours today and take your bakery to the next level!



Technical Specifications

Cooling Mode : Ventilated

External Dimensions W x D x H (mm) : 900 x 665 x 1235

Temperature Range (°C) : 32°C Capacity : 2° \sim 8°

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in