

Flat Glass Refregerated Cake Showcase Classic 1200 mm Elanpro

Rs. 144400 Rs. [] 137,500 (GST Extra)

Introducing the Flat Glass Refrigerated Cake Showcase Classic 1200mm by Elanpro, a must-have for showcasing your delectable cakes in style on Cookkart! Crafted for elegance and functionality, this refrigerated cake display unit ensures your sweet treats stay fresh and tempting for customers.

Featuring a sleek flat glass design, this showcase exudes sophistication while providing maximum visibility to your mouth-watering cakes. The spacious 1200mm size offers ample space to display a wide range of desserts, making it perfect for bakeries, cafes, and restaurants.



Keep your cakes at the perfect temperature and humidity level to maintain their freshness and taste for longer periods. The Elanpro technology ensures even cooling throughout the showcase, preserving the quality of your creations and enticing customers with a tantalizing display.

Upgrade your dessert presentation game with the Flat Glass Refrigerated Cake Showcase Classic 1200mm by Elanpro, available on Cookkart. Elevate your business, attract more customers, and increase your sales with this premium refrigerated cake showcase. Don't miss out on this essential piece of equipment for showcasing your cakes in the most irresistible way possible!

Technical Specifications

Cooling Mode : Ventilated

External Dimensions W x D x H (mm): 1200 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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