

Heated Flat Glass Refgrigerated Showcase 1200 mm Elanrpo

Rs. 173300 Rs. [] 165,000 (GST Extra)

Introducing the Cookkart Heated Flat Glass Refrigerated Showcase 1200mm, designed to elevate your food display game to the next level! This sleek and modern showcase combines innovative heating technology with a spacious interior, perfect for showcasing your delectable culinary creations. The durable flat glass panels provide crystal-clear visibility, enticing customers with a tantalizing display of your food offerings. With Elanpro's top-notch quality and precision engineering, this showcase is a must-have for any food establishment looking to make a statement. Upgrade your food presentation with the Cookkart Heated Flat Glass Refrigerated Showcase 1200mm and leave a lasting impression on your customers!



Technical Specifications

Cooling Mode : Ventilated

External Dimensions W x D x H (mm): 1200 x 700 x 1250

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