

Heated Flat Glass Refgrigerated Showcase 1500 mm Elanrpo

Rs. 207400 Rs. [] 197,500 (GST Extra)

Upgrade your food display game with the Heated Flat Glass Refrigerated Showcase 1500 mm Elanpro from Cookkart. This cutting-edge showcase is designed to keep your culinary creations fresh and inviting, while adding a touch of sophistication to your kitchen or dining area. The heated flat glass ensures that your delicacies are showcased in the most enticing way possible, enticing customers with a clear view of your offerings. With a generous 1500 mm size, this showcase offers ample space to showcase a wide variety of dishes, making it perfect for restaurants, cafes, bakeries, and more. Elevate your presentation and keep your food at its best with the Heated Flat Glass Refrigerated Showcase 1500 mm Elanpro from Cookkart.



Technical Specifications

Cooling Mode : Ventilated

External Dimensions W x D x H (mm): 1500 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