

Heated Flat Glass Refrigerated Showcase 1800 mm Elanpro

~~Rs. 240300~~ **Rs. ₹ 228,800**
(GST Extra)

Introducing the Heated Flat Glass Refrigerated Showcase 1800mm Elanpro from Cookkart - a powerhouse of style and functionality. This premium showcase combines elegant design with cutting-edge technology to elevate your food display game. With a spacious 1800mm width, your culinary creations will captivate customers and drive sales.

Featuring a heated flat glass design, this showcase ensures optimal visibility and temperature control for your delectable treats. The refrigeration system keeps your products fresh and chilled, while the heated glass prevents fogging and condensation, guaranteeing a crystal-clear showcase every time.

Ideal for cafes, bakeries, and restaurants, this Elanpro showcase is designed to impress and enhance the aesthetics of your space. Elevate your food presentation and entice customers effortlessly with the Heated Flat Glass Refrigerated Showcase 1800mm Elanpro from Cookkart. Elevate your business to new heights with this sleek and reliable showcase.



Technical Specifications

Cooling Mode	: Ventilated
External Dimensions W x D x H (mm)	: 1800 x 700 x 1250
Number of shelves.	: Base+ 3
Temperature Range (°C)	: 2° ~ 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 Reception:** 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.