

Shawarma Machine Deluxe

Rs. 47000 (GST Extra)

Discover the ultimate cooking companion for your restaurant with the Cookkart Shawarma Machine Deluxe. Elevate your culinary skills and impress your customers with perfectly cooked shawarma every time. This deluxe machine offers a seamless cooking experience, allowing you to create mouth-watering dishes with ease. Crafted with precision and efficiency in mind, this shawarma machine is designed to meet the demands of a busy kitchen while delivering outstanding results. Invest in the Cookkart Shawarma Machine Deluxe and take your cooking game to the next level. Elevate your restaurant operations and taste the power of perfection with this top-of-the-line shawarma machine.



Technical Specifications

Meat Holding Capacity	: 20 Kgs
No of Burners	: 2 Nos
No of Rods	: 1 Rod
Wheels / Castors	: 2.5" with Breakers
Material	: Full Stainless Steel
Type	: With Top and Bottom Shelves
Dimension in Inches (L X W X H)	: 30x24x72

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.