

## **Shawarma Machine Double Burner Table Top**

Rs. 24500 (GST Extra)

Revolutionize your shawarma game with the Cookkart Shawarma Machine Double Burner Table Top! This top-of-the-line machine is designed to elevate your shawarma-making experience to new heights. Constructed with double burners for maximum efficiency, this table top shawarma machine is a must-have for any culinary enthusiast or professional kitchen. With its sleek design and exceptional functionality, this machine promises to deliver mouth-watering shawarmas every time. Upgrade your cooking arsenal today with the Cookkart Shawarma Machine Double Burner Table Top and take your cuisine to the next level.



## **Technical Specifications**

Meat Holding Capacity : 20 Kgs No of Rods : 1 Rod

Material : Full Stainless Steel

Type : Table Top Dimension in Inches (L X W X H) : 18X24X30

## **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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