

Shawarma Machine Double Burner Gas Type Full SS

Rs. 31500 (GST Extra)

Introducing the Cookkart Shawarma Machine Double Burner Gas Type Full SS - the ultimate solution for your commercial kitchen needs. Crafted from high-grade stainless steel, this powerful machine is built to last and withstand the demands of a busy kitchen environment.

With its double burner gas system, this Shawarma Machine ensures efficient and even cooking, allowing you to serve up delicious shawarma with ease. Whether you are running a food truck, restaurant, or catering business, this versatile machine is a must-have addition to your culinary arsenal.

Impress your customers with perfectly cooked shawarma every time, thanks to the precision control offered by this gas type machine. Elevate your cooking experience and streamline your operations with the Cookkart Shawarma Machine Double Burner Gas Type Full SS. Upgrade your kitchen equipment today and experience the difference!



Technical Specifications

Meat Holding Capacity : 20 Kgs
No of Rods : 1 Rod
Rod Thickness : 12 mm

Wheels / Castors : 2.5" with Breakers

Material : Stainless Steel 202 Grade , 0.8 MM thickness

Dimension in Inches (L X W X H): 18x24x72

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in