

Shawarma Machine Double Burner Gas Type

Rs. 27900 (GST Extra)

Introducing the Cookkart Shawarma Machine Double Burner Gas Type! Elevate your culinary game with this efficient and high-performance Shawarma machine that is designed to meet all your grilling needs. Whether you are a professional chef or a cooking enthusiast, this double burner gas Shawarma machine will take your dishes to the next level.

With its powerful dual burners, this Shawarma machine ensures quick and even cooking, giving your meats that perfect juicy and flavorful finish every time. Its durable construction and precision engineering guarantee long-lasting performance, making it a valuable addition to any commercial kitchen or food business.



Impress your customers with tantalizing Shawarma creations that stand out from the competition. Invest in the Cookkart Shawarma Machine Double Burner Gas Type today and unlock a world of culinary possibilities. Order now and experience the sizzle of success in every bite!

Technical Specifications

Meat Holding Capacity : 25 Kgs

Material : Stainless Steel Body , Powder Coated Mild Steel Bottom

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.