

Plate Warmer 100 Plates

Rs. 46000 (GST Extra)

Introducing the Cookkart Plate Warmer - the ultimate solution for keeping up to 100 plates perfectly warm and ready for serving! This high-performance plate warmer is designed to elevate your dining experience with its efficient heating capabilities.

Say goodbye to cold plates and hello to hot and delicious meals every time. With the Cookkart Plate Warmer, you can ensure that your dishes are served at the optimal temperature, enhancing both the taste and presentation of your culinary creations.

Ideal for restaurants, catering services, hotels, and more, this plate warmer is a must-have for any foodservice establishment looking to impress their guests. Invest in the Cookkart Plate Warmer today and take your dining experience to the next level!



Technical Specifications

Dimension in MM (L X W X H): 455X950X925

No of Tubes : 2

Power : 0.8KW

Power Supply : 220-240V/50-60Hz

Weight in Kgs : 48

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.