

Plate Warmer 60 Plates

Rs. 36500 (GST Extra)

Introducing the Cookkart Plate Warmer 60 Plates - the ultimate solution to keep your plates warm and ready for serving in any commercial kitchen or catering event. With a capacity to warm up to 60 plates at a time, this high-performance plate warmer ensures that your dishes are served hot and fresh every time.

Say goodbye to cold plates and hello to efficiency and elegance with the Cookkart Plate Warmer 60 Plates. This must-have kitchen appliance is designed to streamline your serving process and impress your customers with piping hot meals. The sleek and durable design of this plate warmer makes it a perfect addition to any professional kitchen setup.



Never compromise on the quality and temperature of your dishes again - invest in the Cookkart Plate Warmer 60 Plates today and experience the difference in your food service operations. With its rapid heating technology and spacious capacity, this plate warmer is a game-changer for any food business looking to elevate their dining experience. Order now and elevate your service to the next level!

Technical Specifications

Dimension in MM (L X W X H): 455X555X925

No of Tubes : 1

Power : 0.4KW

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

Weight in Kgs : 31

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