

Commercial Foodsteamer Mini 4 Trays

Rs. 29900 (GST Extra)

Introducing the Cookkart Commercial Foodsteamer Mini 4 Trays, the ultimate kitchen powerhouse for culinary perfection! This compact yet mighty food steamer is designed to elevate your cooking experience to a whole new level. With four spacious trays, you can effortlessly steam multiple dishes simultaneously, saving you time and energy.

Crafted for commercial use, the Cookkart Foodsteamer boasts durability and efficiency, making it a must-have appliance for restaurants, cafes, and catering businesses. Its sleek and modern design ensures it will blend seamlessly into any kitchen setting, adding a touch of sophistication to your culinary space.

Say goodbye to bland and boring meals, and hello to flavor-packed dishes bursting with nutrients and goodness. The Cookkart Foodsteamer locks in the natural flavors and nutrients of your ingredients, ensuring every bite is nothing short of perfection.

Invest in the Cookkart Commercial Foodsteamer Mini 4 Trays today and revolutionize the way you cook. Elevate your culinary creations with ease and efficiency, and bring your dishes to life like never before. Order now and experience the power of professional-grade steaming in the comfort of your own kitchen!



Technical Specifications

Cooking Capacity Per Batch	: Rice - 5 kgs , Idly - 48 Nos , Dhokla - 12 Kgs , Momos - 100 Pcs
Door Type / Handles	: External
No Of Baskets / Shelves	: 4
No Of Caster Wheels	: 4
No Of Doors	: 1
Outer Cabiner Material	: Stainless Steel
Power Consumption	: 3 KW
Tray Size	: 30 X 40 CM
Capacity	: 4 Trays

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

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.