

Commercial Foodsteamer Multipurpose 8 Trays Gas Operated

Rs. 71000 (GST Extra)

Cookkart presents the ultimate kitchen essential - the Commercial Foodsteamer Multipurpose with 8 Trays Gas Operated. Elevate your culinary game with this powerful appliance designed to steam, cook, and preserve nutrients effortlessly. With its gas-operated functionality, this food steamer offers unmatched versatility and efficiency in professional kitchens. Prepare multiple dishes simultaneously with the 8 spacious trays, maximizing productivity and output. Say goodbye to bland meals and hello to succulent flavors and healthy dining. Enhance your cooking experience today with Cookkart's Commercial Foodsteamer Multipurpose 8 Trays Gas Operated - the secret weapon of top chefs everywhere.



Technical Specifications

Cooking Capacity Per Batch: Rice - 20 kgs, Idly - 192 Nos, Dhokla - 48 Kgs, Momos - 400 Pcs

Door Type / Handles : External
Gas Consumption : 0.61 M3 / Hr

No Of Baskets / Shelves : 8
No Of Caster Wheels : 4
No Of Doors : 1

Outer Cabiner Material : Stainless Steel
Tray Size : 60 X 40 CM
Capacity : 8 Trays

Type : Gas Operated

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.

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