

## **Commercial Foodsteamer Multipurpose 4 Trays Gas Operated**

Rs. 59800 (GST Extra)

Upgrade commercial kitchen with Cookkart your the Commercial Foodsteamer Multipurpose 4 Trays Gas Operated! This powerful kitchen appliance is designed to steam your way to culinary perfection with efficiency and ease. Say goodbye to mundane cooking methods and harness the power of steam to create delectable dishes that will leave your customers craving for more. With four spacious trays, this food steamer allows multitask and prepare a variety simultaneously, saving you time and boosting productivity. Operated by gas, this versatile food steamer promises quick and consistent cooking results, ensuring your dishes are always served fresh and flavorful. Elevate your kitchen game with the Cookkart Commercial Foodsteamer and unleash the true potential of your culinary creations!



## **Technical Specifications**

Cooking Capacity Per Batch: Rice - 10 kgs, Idly - 96 Nos, Dhokla - 24 Kgs, Momos - 200 Pcs

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

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

Outer Cabiner Material : Stainless Steel
Tray Size : 60 X 40 CM
Capacity : 4 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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