

Commercial Foodsteamer Multipurpose 8 Trays Electric

Rs. 52500 (GST Extra)

Transform your commercial kitchen with the Cookkart Commercial Foodsteamer Multipurpose 8 Trays Electric. This powerful and versatile food steamer is designed to revolutionize your culinary creations with efficiency and precision. With its eight spacious trays, you can simultaneously steam a variety of dishes to perfection, saving you time and effort in the kitchen.

Achieve mouthwatering results with this high-performance electric food steamer that ensures even cooking throughout. Its sleek design and durable construction make it a reliable investment for any commercial kitchen. Take your cooking to the next level and elevate your dishes with the Cookkart Commercial Foodsteamer Multipurpose 8 Trays Electric. Experience the difference in taste, quality, and efficiency order yours today!



Technical Specifications

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

Door Type / Handles : External

Gas Consumption : 9 KW , 220V / 380V

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 : Electric

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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