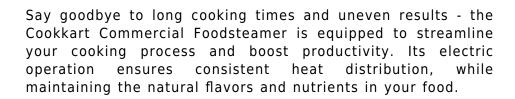


Commercial Foodsteamer Multipurpose 12 Trays Electric

Rs. 61500 (GST Extra)

Introducing the ultimate game-changer for your commercial kitchen - the Cookkart Commercial Foodsteamer Multipurpose 12 Trays Electric! Elevate your cooking experience with this innovative appliance that promises efficiency and versatility like never before.

With 12 spacious trays, this food steamer is designed to handle large quantities of food, making it perfect for busy kitchen environments. Whether you're steaming vegetables, meats, or seafood, this powerhouse will deliver perfectly cooked dishes every time.



Don't compromise on quality, choose Cookkart for all your commercial kitchen needs. Invest in the Commercial Foodsteamer Multipurpose 12 Trays Electric and take your culinary creations to the next level!



Technical Specifications

Cooking Capacity Per Batch: Rice - 30 kgs, Idly - 288 Nos, Dhokla - 72 Kgs, Momos - 600 Pcs

Door Type / Handles : External

Gas Consumption : 12 KW , 220V / 380V

No Of Baskets / Shelves : 12 No Of Caster Wheels : 4 No Of Doors : 1

Outer Cabiner Material : Stainless Steel
Tray Size : 60 X 40 CM
Capacity : 12 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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