

Commercial Foodsteamer Multipurpose 12 Trays Gas Operated

Rs. 82000 (GST Extra)

Looking for a versatile and efficient commercial food steamer for your kitchen? Look no further than the Cookkart Commercial Foodsteamer Multipurpose 12 Trays Gas Operated! This powerful kitchen essential is designed to meet the demands of a busy commercial kitchen environment.

With its gas-operated functionality, this food steamer offers superior cooking performance and energy efficiency. The 12 trays provide ample space to cook multiple dishes simultaneously, helping you save time and increase productivity in the kitchen.



Equip your kitchen with the Cookkart Commercial Foodsteamer Multipurpose 12 Trays Gas Operated and experience the convenience and power of this essential kitchen appliance. Order yours today and take your cooking 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 : 0.61 M3 / Hr

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 : 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.