

Commercial Foodsteamer Multipurpose 24 Trays Gas Operated

Rs. 137400 (GST Extra)

Unlock the full potential of your commercial kitchen with the Cookkart Commercial Foodsteamer Multipurpose 24 Trays Gas Operated. This powerhouse appliance combines efficiency and versatility, allowing you to steam a wide variety of dishes with ease. Say goodbye to long cooking times and uneven results - this food steamer delivers consistent and delicious meals every time.

With 24 spacious trays, you can effortlessly steam multiple batches of food simultaneously, saving you time and increasing productivity in your kitchen. The gas-operated design ensures quick heating and precise temperature control, giving you the power to cook large quantities of food to perfection.



Enhance your culinary creations with the Cookkart Commercial Foodsteamer Multipurpose 24 Trays Gas Operated and experience the difference that quality equipment can make in your kitchen. Elevate your cooking game and impress your customers with the perfect steamed dishes every time. Order yours now and revolutionize your commercial kitchen operations!

Technical Specifications

Cooking Capacity Per Batch: Rice - 60 kgs, Idly - 576 Nos, Dhokla - 144 Kgs, Momos - 1200 Pcs

Door Type / Handles : External
Gas Consumption : 1.23 M3 / Hr

No Of Baskets / Shelves : 24 No Of Caster Wheels : 4 No Of Doors : 2

Outer Cabiner Material : Stainless Steel
Tray Size : 60 X 40 CM
Capacity : 24 Tray
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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