

Chicken Breading Table

Rs. 24000 (GST Extra)

Introducing the ultimate Chicken Breading Table by Cookkart! Elevate your kitchen operations with this innovative and efficient solution designed to streamline your breading process. This heavy-duty table is equipped to handle the demands of a busy kitchen environment, providing a sturdy and reliable workstation for breading chicken to perfection.

With its premium construction and smart design, the Chicken Breading Table ensures maximum productivity and organization in your kitchen. Say goodbye to messy breading stations and hello to a seamless workflow that boosts efficiency and quality. From crispy fried chicken to delectable breaded cutlets, this table is your secret weapon for creating mouthwatering dishes that keep your customers coming back for more.

Take your breading game to the next level with the Cookkart Chicken Breading Table - your key to achieving delicious results with ease. Invest in quality, invest in efficiency, invest in Cookkart for all your commercial kitchen needs. Order yours today and experience the difference!



Technical Specifications

Diemension in MM (L X B X H) : 1000X700X950

Weight in Kgs : 27.5 Kgs

Material : Stainless Steel

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.

- 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.