

Shawarma Machine Double Rod 4 Burners

Rs. 69500 (GST Extra)

Upgrade your kitchen game with the top-of-the-line Shawarma Machine Double Rod 4 Burners from Cookkart! This commercial-grade machine is designed to revolutionize your shawarma-making experience, ensuring efficiency and perfection with every use. With its double rods and 4 burners, this machine offers unparalleled power and versatility to easily cook mouthwatering shawarmas that will leave your customers coming back for more. Invest in this high-performance shawarma machine today and watch your business soar to new heights of success! Elevate your culinary creations with Cookkart's Shawarma Machine Double Rod 4 Burners.



Technical Specifications

Meat Holding Capacity	: 50 - 60 Kgs
No of Burners	: 4
No of Rods	: 2 Nos
Weight in Kgs	: 80 Kgs
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 45X22X72 (30 " Skewer)

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 Reception:** 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.