

Shawarma Machine Double Burner Semi Utility

Rs. 31200 (GST Extra)

Enhance your culinary skills and impress your customers with the Cookkart Shawarma Machine Double Burner Semi Utility. This high-performance shawarma machine is designed to meet the demands of busy kitchens, delivering mouth-watering shawarmas quickly and efficiently. The double burner feature ensures even cooking and perfect textures every time, while the semi utility design offers versatility and convenience.

With its robust construction and user-friendly controls, this shawarma machine is a must-have for any commercial kitchen looking to elevate their menu offerings. Invest in the Cookkart Shawarma Machine Double Burner Semi Utility and take your food business to the next level. Order now to experience the power of precision cooking and unrivaled flavor infusion.



Technical Specifications

Meat Holding Capacity	: 20 Kgs
No of Burners	: 2
No of Rods	: 1
Wheels / Castors	: 2.5" with Breakers
Material	: Full Stainless Steel
Type	: With Top and Bottom Shelves
Dimension in Inches (L X W X H)	: 30X30X72

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.

- 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.