

Commercial Microwave Oven Menumaster 23ltr

Rs. ~~71300~~ Rs. **68,600**
(GST Extra)

Enhance your kitchen's efficiency with the Commercial Microwave Oven Menumaster 23ltr from Cookkart. This robust and reliable appliance is a game-changer for any commercial kitchen, delivering lightning-fast cooking results with precision and power. With its spacious 23-liter capacity, this microwave oven is perfect for handling high-volume cooking demands. From steaming hot soups to mouth-watering casseroles, this Menumaster microwave oven can handle it all with ease. Say goodbye to long waiting times and hello to quick, consistent cooking performance. Upgrade your kitchen equipment with the Commercial Microwave Oven Menumaster 23ltr and experience the difference today!



Technical Specifications

Power Levels : 5
Power Supply : 220-240 Volt/50Hz , 1000 watts
Unit Dimension : 512x403x310
Weight in Kgs : 14.5Kgs
Capacity : 23

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.