

## Electric Proofer 16 trays

~~Rs. 33000~~ **Rs. ₹ 31,500**  
(GST Extra)

Introducing the Electric Proofer 16 trays by Cookkart - a powerhouse addition to your commercial kitchen arsenal! This state-of-the-art proofer is designed to elevate your baking game with its capacity to hold 16 trays, ensuring maximum efficiency and productivity. Say goodbye to inconsistent proofing results and hello to perfect, uniform dough every time.

Crafted with precision and durability in mind, this Electric Proofer boasts superior technology to create the ideal environment for your dough to rise to perfection. Its sleek design not only saves space but also enhances the overall aesthetic of your kitchen.

Experience the power of uninterrupted workflow and exceptional baking results with the Electric Proofer 16 trays by Cookkart. Elevate your baking game and impress your customers with flawlessly proofed dough every time!



### Technical Specifications

Dimension in MM (L X W X H) : 690 X 480 X 1930 MM

No of Pans : 16 Pans

Power Consumption : 2.1 KW

Power Supply : 220V / 50Hz

Weight in Kgs : 40 Kgs

### 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.