

Pandhi Table 90x20x30

Rs. 17000 (GST Extra)

Introducing the Pandhi Table 90x20x30 from Cookkart, a powerful and versatile addition to your kitchen or workspace. Crafted with precision and durability in mind, this table is designed to offer a perfect blend of style and functionality. Ideal for use in restaurants, cafes, or food service establishments, the Pandhi Table provides ample space for food preparation, cooking, or dining.



Constructed with high-quality materials, this table boasts a sturdy build that can withstand heavy-duty use. The sleek design and spacious dimensions of 90x20x30 make it a versatile piece of furniture that can adapt to various settings. Whether you are looking to enhance your kitchen layout or optimize your workspace, the Pandhi Table is a must-have addition that promises reliability and efficiency.

Invest in the Pandhi Table 90x20x30 from Cookkart today and elevate your culinary experience with this exceptional piece of furniture. Elevate your space with the perfect combination of style and functionality, and take your kitchen or workspace to new heights. Order now and experience the difference that the Pandhi Table can make in your daily operations!

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.