

Dhokla Steamer 10 Tray

Rs. 25800 (GST Extra)

Introducing the Dhokla Steamer 10 Tray from Cookkart, the ultimate solution for mastering the art of making perfect, fluffy dhoklas every time! This commercial-grade steamer is designed to deliver impeccable results with its spacious 10 tray capacity, allowing you to effortlessly cater to large gatherings and events.

Crafted with high-quality materials, this Dhokla Steamer guarantees durability and reliability, ensuring years of seamless operation in your kitchen. Say goodbye to unevenly cooked dhoklas, as this steamer offers precise control over temperature and steam distribution for consistent and delicious results.

Enhance your culinary prowess and impress your guests with delectable dhoklas that are steamed to perfection. Elevate your cooking experience with the Dhokla Steamer 10 Tray from Cookkart - a must-have for any professional kitchen or food service establishment. Invest in excellence, invest in Cookkart.



Technical Specifications

No Of Trays	: 10 Trays
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 24x24x47
Tray Dimension in Inches (L X W X H)	: 14x18x1.25
Weight in KG	: 51

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.