

Commercial Microwave Oven Menumaster 34ltr

Rs. 85800 (GST Extra)

Upgrade your kitchen arsenal with the powerful Menumaster 34ltr Commercial Microwave Oven from Cookkart. This high-performance microwave oven is a game-changer for any commercial kitchen, delivering lightning-fast cooking results with precision and efficiency. With a spacious 34-liter capacity, this versatile appliance allows you to cook, reheat, and defrost a wide range of dishes with ease. Say goodbye to slow cooking times and hello to instant gratification with the Menumaster Commercial Microwave Oven. Equip your kitchen with the best and revolutionize your cooking experience today!



Technical Specifications

External Dimension : 559W x 483D x 349H mm
Internal Dimensions : 368W x 381D x 216H mm
Net Weight (Kg) : 19kg
Power Output : 1100W
Voltage : 240V 50Hz 10amp single phase

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.