

## **Grill Chicken Machine 5 Birds**

Rs. 25800 (GST Extra)

Unleash the potential of your culinary creations with Cookkart's Grill Chicken Machine 5 Birds. Elevate your cooking game and excite taste buds with perfectly grilled chicken that is tender, juicy, and full of flavor. This high-performance machine is designed to handle five birds at once, making it ideal for commercial kitchens, restaurants, and catering businesses. With its efficient and reliable performance, this grill chicken machine ensures consistent results every time. Bring sizzle and succulence to your menu with Cookkart's Grill Chicken Machine 5 Birds – a must-have for any food service establishment looking to deliver top-quality dishes that leave a lasting impression.



## **Technical Specifications**

Model : Table Top ( Wall Mountable )

No of Rods : 1

Rotation Mode : Automatic
Weight in Kgs : 30 Kg
Capacity : 5 Birds

Body Material : Stailess Steel
Dimension in Inches (L X W X H) : 36x24x27 Inches

## **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