

Salamander Grill Pro 1700w Sirman

~~Rs. 132500~~ **Rs. ₹ 128,600**
(GST Extra)

Enhance your culinary creations with the Salamander Grill Pro 1700w Sirman from Cookkart. This powerful kitchen appliance is designed to take your dishes to the next level with its high-performance capabilities. The 1700 watts of power ensures quick and efficient cooking, while the versatile grilling options allow you to achieve perfect results every time.

Unleash your culinary prowess and create mouthwatering dishes that will leave your customers coming back for more. The Salamander Grill Pro 1700w Sirman is a must-have tool for any professional kitchen looking to elevate their cooking game. Get yours today and experience the difference firsthand. Elevate your cooking experience with Cookkart's Salamander Grill Pro 1700w Sirman!



Technical Specifications

Cooking compartment dim.	: 385x350 mm
Dimension in MM (L X W X H)	: 400 x 545 x 510 mm
Power	: watt 1700
Power source	: 1ph
Weight in Kgs	: 45 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 Reception:** 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.