

Salamander Grill Pro 3400w Sirman

~~Rs. 178200~~ **Rs. ₹ 172,900**
(GST Extra)

Upgrade your kitchen game with the Salamander Grill Pro 3400w Sirman from Cookkart! This powerhouse of a grill is designed to perfection, providing you with unparalleled cooking precision and efficiency. With 3400w of power, this salamander grill ensures quick and even cooking results every time. Whether you're searing steaks, melting cheese, or toasting sandwiches, this Sirman grill gets the job done with ease. Elevate your culinary creations and impress your customers with this top-of-the-line equipment from Cookkart. Invest in quality, invest in success - get your Salamander Grill Pro 3400w Sirman today!



Technical Specifications

Cooking compartment dim.	: 585x350 mm
Dimension in MM (L X W X H)	: 600 x 545 x 510 mm
Power	: watt 3400
Power source	: 1ph
Weight in Kgs	: 56 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 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.