

## Panini Griller Roller Grill

**Rs. 78600** **Rs. ₹ 75,800**  
(GST Extra)

Indulge in the ultimate culinary experience with the Cookkart Panini Griller Roller Grill. Elevate your kitchen game with this versatile and high-performance appliance that is designed to deliver perfectly grilled and toasted paninis every time. The sleek and durable design of this roller grill promises exceptional cooking results while adding a touch of elegance to your kitchen space.

Crafted with precision and efficiency in mind, the Cookkart Panini Griller Roller Grill is a must-have for any passionate cook or professional chef. Whether you're looking to whip up mouthwatering paninis, sandwiches, or grilled wraps, this roller grill is up for the task. Its advanced features and superior build quality ensure consistent and even cooking, so you can achieve that perfect golden brown crunch every time.

Experience the joy of cooking like never before with the Cookkart Panini Griller Roller Grill. Bring the flavors of your favorite sandwiches to life and impress your guests with culinary creations that will leave them craving for more. Upgrade your kitchen repertoire with this powerhouse appliance that combines style, functionality, and performance in one sleek package. Elevate your cooking game and revolutionize your culinary creations with the Cookkart Panini Griller Roller Grill.



### Technical Specifications

Baking surface	: 360 x 240 mm
Coating	: Fonte brute
Dimension in CM (L X W X H)	: 430 x 385 x 220 mm
Power	: 2 kW
Voltage	: 230 V
Weight in Kgs	: 24 kg

### 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.