

Shawarma Machine Roller Grill

Rs. 147200 **Rs. ₹ 141,500**
(GST Extra)

Experience the ultimate efficiency and performance with the Cookkart Shawarma Machine Roller Grill. This innovative cooking essential is designed to elevate your culinary experience to new heights. Crafted with precision and quality in mind, our Shawarma Machine Roller Grill ensures even cooking, consistent results, and delectable flavors every time. Embrace the power of convenience and versatility in your kitchen with this must-have appliance. Transform ordinary meals into extraordinary creations with the Cookkart Shawarma Machine Roller Grill. Elevate your cooking game and impress your guests with exceptional dishes that are sure to leave a lasting impression. Partner with Cookkart for all your culinary adventures and unlock endless possibilities in the world of cooking.



Technical Specifications

Dimension in MM (L X W X H) :	580 x 660 x 690 mm
Power :	3.6 kW
Spindle height :	400 mm
Voltage :	230 V
Weight in Kgs :	27 kg
Capacity :	15 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.