

Hot Dog Roller Rs. 9500 (GST Extra)

Introducing the ultimate must-have for your food business - the Hot Dog Roller from Cookkart! Elevate your snack game with this powerful and versatile appliance that will take your hot dog preparation to the next level. With its innovative design and high-performance features, this hot dog roller is a game-changer for any kitchen or food service establishment.

The Cookkart Hot Dog Roller is built to deliver perfection with every roll, ensuring even cooking and superbly juicy hot dogs every time. Whether you are serving up classic beef franks, gourmet sausages, or veggie dogs, this roller will enhance the flavor and texture of your hot dogs, impressing your customers and boosting your sales.



Don't miss out on the opportunity to enhance your menu and increase your profits with the Cookkart Hot Dog Roller. Order yours today and start rolling in success!



Dimension in MM (L X W X H): 560X225X190MM

Power : 1000W

Voltage : 220~240V/50Hz

Weight in Kgs : 8 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.