

Electric Griddle Plate Flat**Rs. 20500 ~~Rs. 19,000~~**
(GST Extra)

Enhance your culinary experience with Cookkart's Electric Griddle Plate Flat! This high-performance griddle plate is designed to supercharge your cooking skills, allowing you to effortlessly create delicious dishes with precision and efficiency. The flat design provides ample space to cook a variety of foods simultaneously, while the powerful electric heating element ensures consistent and even heat distribution. Elevate your kitchen game and revolutionize your cooking style with the Cookkart Electric Griddle Plate Flat - a must-have appliance for any aspiring chef or cooking enthusiast! Order yours today and unleash your culinary creativity like never before!

**Technical Specifications**

Electricity	: 220V/50Hz/1Ph
External Dimensions W x D x H (mm)	: 500x400x260
Griddle Dimensions W x D x H (mm)	: 498x298x10
Model	: EGP-550 (New)
Power	: 3.0kW
Temperature Range	: 50°C-320°C

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.