

Electric Salamander Grill 14x11 inch 20 ltrs

~~Rs. 19090~~ **Rs. ₹ 17,050**
(GST Extra)

Experience the unparalleled performance of the Cookkart Electric Salamander Grill 14x11 inch 20 ltrs! This dynamic kitchen essential is designed to elevate your culinary creations with precision and efficiency. The compact 14x11 inch size fits perfectly in any kitchen space, while the 20 ltrs capacity ensures you can tackle any cooking task with ease.

Harness the power of this electric salamander grill to sear, broil, and caramelize your dishes to perfection. Whether you're grilling steaks, melting cheese, or finishing off delicate desserts, this grill delivers consistent results every time. Take your cooking game to the next level with the Cookkart Electric Salamander Grill and impress your customers with delectable dishes that are cooked to perfection. Elevate your kitchen capabilities and revolutionize your cooking experience with this must-have appliance from Cookkart!



Technical Specifications

Adjustable Positions	: 2
Capacity (in Ltrs)	: 20
Code	: ES 20
SS Wire Grills	: 14" x 11"
Wattage(W)	: 1600
Dimension in Inches (L X W X H)	: 20 x 19 x 13

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.