

Electric Salamander Grill 21x13 inch 40 Ltrs

~~Rs. 21560~~ **Rs. ₹ 19,250**
(GST Extra)

Introducing the Electric Salamander Grill by Cookkart, a powerful cooking appliance designed to elevate your culinary creations to new heights. With its generous 21x13 inch size and spacious 40 Ltrs capacity, this electric salamander grill is the ultimate tool for grilling, broiling, and melting with precision.

Unleash your culinary prowess with this high-performance grill that promises quick and efficient cooking results. Its sleek design and durable construction make it a must-have addition to any professional kitchen or backyard BBQ setup.



Experience the sizzle and sear like never before with the electric salamander grill from Cookkart. Elevate your cooking game and impress your guests with perfectly grilled dishes every time. Order yours today and take your cooking to the next level!

Technical Specifications

Capacity (in Ltrs)	: 40 Liters
Electrical Load	: 3600 Watts
Grill Dimensions	: 21 x 13 inch (W x D)
Inner chamber	: Stainless Steel
Outer body	: Stainless Steel
Outer Dimensions	: 26 x 16 x 13 inch (W x D x H)
Temperature	: Up to 300oC
Material	: Stainless Steel

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.