

## Electric Salamander Grill 21x13 inch 70 Ltrs

**Rs. 22790 ~~Rs. 20,350~~**  
(GST Extra)

Enhance your kitchen performance with the Cookkart Electric Salamander Grill 21x13 inch 70 Ltrs. This powerful appliance is designed to elevate your cooking experience with its superior capabilities. The 21x13 inch size and 70 Ltrs capacity ensure you have ample space to grill and perfect your culinary creations with precision.

Crafted for efficiency and convenience, this Electric Salamander Grill from Cookkart is a must-have for any professional kitchen. Its high-quality construction and advanced features make it a standout choice for chefs looking to maximize their output. With fast heating capabilities and easy-to-use controls, this grill empowers you to create delicious dishes with ease.



Transform your cooking game and impress your customers with the Cookkart Electric Salamander Grill. Unlock new possibilities in your kitchen and take your culinary skills to the next level. Invest in this reliable and efficient grill today and experience the power of top-notch cooking equipment.

### Technical Specifications

Capacity (in Ltrs)	: 70 Liters
Electrical Load	: 3000 Watts
Grill Dimensions	: 21 x 13 inch (W x D)
Inner chamber	: Stainless Steel
Outer body	: Stainless Steel
Outer Dimensions	: 27 x 18 x 17 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 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.