

Clip Sandwich Maker 2 Jumbo

~~Rs. 14160~~ **Rs. ₹ 12,650**
(GST Extra)

Introducing the ultimate kitchen essential - the Clip Sandwich Maker 2 Jumbo from Cookkart! Elevate your sandwich-making game with this powerful appliance that boasts efficiency and convenience in one sleek design. With the ability to create two jumbo-sized sandwiches at once, you can enjoy quick and delicious meals without any hassle. The durable construction ensures long-lasting performance, while the clip design firmly secures your sandwich for even toasting. Say goodbye to plain and boring sandwiches - unleash your creativity with the Clip Sandwich Maker 2 Jumbo and prepare gourmet delights in minutes. Upgrade your kitchen arsenal today with Cookkart's innovative sandwich maker and make every meal a culinary masterpiece!



Technical Specifications

Model	: CSM 4
Outer body	: Stainless Steel
Plate	: Aluminium
Power Consumption	: 1600 W
Product Type	: Sandwich Maker
SS Wire Grills	: 9 x 18(22.86 X 45.72) inch - 2
Temperature	: up to 300°C
Weight in Kgs	: 7 Kgs (Approx.)
Capacity	: 4 Sandwich Triangular
Dimension in Inches (L X W X H)	: 13 x 9 x 8

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.