

Sandwich Griller Aluminium 1 Jumbo

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

Looking to elevate your sandwich-making game to the next level? Introducing the Sandwich Griller Aluminium 1 Jumbo from Cookkart! Crafted with durability and efficiency in mind, this powerful sandwich griller is here to revolutionize your kitchen experience.

Experience the seamless combination of style and functionality with the sleek aluminium design of this jumbo sandwich griller. Whether you are a seasoned chef or a home cook, this appliance will take your sandwich creation to new heights.



The Sandwich Griller Aluminium 1 Jumbo from Cookkart is a versatile powerhouse, ready to handle all your grilling needs with ease. Say goodbye to unevenly toasted sandwiches and hello to perfectly grilled masterpieces every time.

Don't settle for mediocre sandwiches any longer - invest in the Sandwich Griller Aluminium 1 Jumbo from Cookkart and unleash your culinary creativity like never before. Upgrade your kitchen arsenal with this must-have appliance and start grilling your way to gastronomic excellence today!

Technical Specifications

Power in Watts	: 2000W
Weight in Kgs	: 8 Kgs
Material	: Aluminium
Dimension in Inches (L X W X H)	: 11 x 16 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 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.