

Sandwich Griller Aluminium Plain Plates

Rs. 15400 **Rs. ₹ 13,750**
(GST Extra)

Introducing the Cookkart Sandwich Griller with Aluminium Plain Plates, a powerhouse of efficiency and style for your kitchen! Elevate your food game with this high-quality sandwich griller that promises to deliver perfectly toasted sandwiches every time. Crafted with durable aluminium plain plates, this griller offers even heat distribution for crispy and delicious sandwiches. Make a statement in your kitchen and attract customers with this sleek and reliable sandwich griller from Cookkart. Upgrade your cooking experience today with the Cookkart Sandwich Griller Aluminium Plain Plates!



Technical Specifications

Features	: ELECTRIC,AUTOMATIC,NON-STICK
Frequency	: 50 Hz
Power in Watts	: 2000
Power source	: Electric
Product Type	: COMMERCIAL
Temperature	: 300
Usage/Application	: FASTFOOD,SANDWICHES
Voltage	: 230
Capacity	: 1 jumbo

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.