

Sandwich Griller Dbl Aluminium 1+1 Jumbo

~~Rs. 30180~~ **Rs. ₹ 26,950**
(GST Extra)

Introducing the Sandwich Griller Dbl Aluminium 1+1 Jumbo from Cookkart - the ultimate kitchen appliance for all your grilling needs! This powerful and efficient sandwich griller is designed to elevate your cooking experience with its double grilling plates, ensuring you can whip up delicious sandwiches in no time.

Crafted from high-quality aluminium, this jumbo-sized sandwich griller not only delivers exceptional performance but also guarantees durability for long-lasting use. Its compact design makes it ideal for both commercial kitchens and home use, offering versatility and convenience in one.

Say goodbye to long wait times and unevenly grilled sandwiches - with the Sandwich Griller Dbl Aluminium 1+1 Jumbo, you can achieve perfectly grilled sandwiches every time. Elevate your cooking game and impress your family, friends, or customers with mouth-watering sandwiches that are sure to satisfy any craving.

Upgrade your kitchen arsenal with the Sandwich Griller Dbl Aluminium 1+1 Jumbo from Cookkart today and experience the power of efficient grilling in the comfort of your own space. Order now and take your culinary creations to the next level!



Technical Specifications

Model	: SG 10 DBL
Outer body	: Stainless steel
Plate	: Aluminium
Power Consumption	: 4000 W
Product Type	: Double Sandwich Griller
Temperature	: Up to 300°C
Weight in Kgs	: 27.9 Kg (Approx.)
Capacity	: 2 Jumbo Separate
Dimension in Inches (L X W X H)	: 24 x 15 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.