

## Griddle Plate 28 x 15 Inch

Rs. 31410 Rs. [] 28,050 (GST Extra)

Enhance your culinary skills with the Cookkart Griddle Plate 28 x 15 Inch. Crafted for professional chefs and cooking enthusiasts, this premium griddle plate offers exceptional heat distribution and durability. With a spacious cooking surface of 28 x 15 inches, you can easily grill, sear, and sauté multiple ingredients at once. The heavy-duty construction ensures even heat retention, while the non-stick surface allows for effortless food release and quick cleanup. Elevate your cooking experience and create delicious meals with the Cookkart Griddle Plate 28 x 15 Inch.



## **Technical Specifications**

Power in Watts : 3600W

Temperature : 50°C to 300°C

Weight in Kgs : 25 Kgs

Type : Smooth

Dimension in Inches (L X W X H) : 29 x 17 x 6

## **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.

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