

Griddle Plate 28 x 15 Inch Half Grooved

~~Rs. 33880~~ **Rs. ₹ 30,250**
(GST Extra)

Enhance your cooking efficiency with the Cookkart Griddle Plate 28 x 15 Inch Half Grooved! This high-quality griddle plate is designed to boost your culinary creations with its impressive size and half grooved surface. Crafted for maximum performance and durability, this griddle plate is a must-have for any serious chef or cooking enthusiast. Elevate your cooking game to the next level with this powerhouse appliance from Cookkart.



Technical Specifications

Model	: GP 2815 GR
Outer body	: Stainless steel
Power Consumption	: 3600 W
Product Type	: Electric Griddle
Temperature	: Up to 300°C
Weight in Kgs	: 25 Kg (Approx.)
Dimension in Inches (L X W X H)	: 29 x 18 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.