

Electric Contact Grill with Digital Controls

Rs. 25900 ~~Rs. 24,000~~
(GST Extra)

Upgrade your cooking game with the Cookkart Electric Contact Grill with Digital Controls, a powerhouse appliance that will revolutionize your kitchen experience. This high-performance grill is equipped with cutting-edge digital controls, allowing you to effortlessly adjust and monitor temperature settings with precision. Say goodbye to guesswork and hello to perfect grilling results every time!

The Cookkart Electric Contact Grill is designed for efficiency and convenience, making it a must-have for any culinary enthusiast. Whether you're searing steaks, grilling vegetables, or toasting sandwiches, this versatile grill can handle it all. With its sleek design and durable construction, this grill is built to last and withstand the demands of a busy kitchen.

Experience the power of precise cooking with the Cookkart Electric Contact Grill. Elevate your culinary creations and impress your guests with restaurant-quality dishes made right in your own home. Bring the heat and sizzle to your kitchen with this top-of-the-line grill that will take your cooking skills to the next level. Don't settle for mediocrity - choose excellence with Cookkart!



Technical Specifications

Dimensions in MM (WxDxH) : 290 x 305 x 210

Power (Watts) : 1.8 KW

Temperature Range (°C) : 50°C-300°C

Weight in Kgs : 13.0 kg

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.