

## **Electric Panini Grill with Digital Controls & Alarm**

Rs. 28000 Rs. [] 26,000 (GST Extra)

Unlock the full potential of your culinary creations with Cookkart's Electric Panini Grill featuring innovative Digital Controls and Alarm system. Elevate your grilling experience with precision and efficiency, while achieving perfect results every time. This high-performance panini grill is designed to empower culinary enthusiasts with its advanced technology and user-friendly interface. Revolutionize your cooking game and infuse your dishes with a new level of flavor and flair. Bring your kitchen to life with Cookkart's Electric Panini Grill - the ultimate tool for grilling perfection.



## **Technical Specifications**

Dimensions in MM (WxDxH): 410 x 305 x 210

Power (Watts) : 2.2 KW

Temperature Range (°C) : 50°C-300°C

Weight in Kgs : 15.5 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 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.