

Electric Grill with Flat Top & Bottom Plates - with Digital Controls & Alarm

Rs. 21,660 - Rs. ₹ 20,580
(GST Extra)

Introducing the Cookkart Electric Grill with Flat Top & Bottom Plates, featuring advanced digital controls and an innovative alarm system for a seamless cooking experience. This state-of-the-art electric grill combines efficiency with precision, giving you perfect results every time. Whether you are grilling meats, vegetables, or sandwiches, this grill is designed to deliver exceptional taste and texture.

The dual flat top and bottom plates ensure even heat distribution, while the digital controls allow you to easily adjust the temperature and cooking time with precision. Say goodbye to guesswork and hello to deliciously grilled dishes with the Cookkart Electric Grill. Plus, the built-in alarm keeps you notified throughout the cooking process, so you can attend to other tasks without worry.

Upgrade your kitchen arsenal with this powerful electric grill that is perfect for home cooks and professional chefs alike. Elevate your cooking game with the Cookkart Electric Grill and experience the ultimate convenience and quality in grilling.



Technical Specifications

Dimensions in MM (WxDxH) : 425x400x210
Power (Watts) : 2.8 KW
Temperature Range (°C) : 50°C-300°C
Weight in Kgs : 21 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.