

Electric Griddle - with 10 mm thick Half Grooved Half Flat cooking plate

Rs. 24750 ~~Rs. 23,520~~
(GST Extra)

Introducing the Cookkart Electric Griddle - a powerful kitchen essential designed to elevate your culinary creations! Featuring a robust 10mm thick Half Grooved Half Flat cooking plate, this griddle is a game-changer for any aspiring chef. With the ability to sear, grill, and cook with precision, this versatile appliance is a must-have for any kitchen. Whether you're cooking up breakfast, lunch, or dinner, the Cookkart Electric Griddle will deliver mouth-watering results every time. Upgrade your cooking experience with this innovative appliance and unleash your culinary creativity like never before!



Technical Specifications

Power (Watts) : 4.8kW
Temperature Range (°C) : 50°C-320°C

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.