

## Gas Grill Genesis II S-455 Weber

~~Rs. 315000~~ **Rs. ₹ 299,995**  
(GST Extra)

### Technical Specifications

Batteries	: 1
Battery type	: AA
Cooking grate type	: Gourmet BBQ System porcelain-enameled, cast-iron cooking grates
Dimensions - Lid Closed (centimeters)	: Lid Closed (centimeters)120cm H x 166cm W x 74cm D
Dimensions - Lid Open (centimeters)	: Lid Open (centimeters)158cm H x 166cm W x 79cm D
Durable all-weather wheels	: 2
Fuel type	: Liquid Petroleum Gas (refillable cylinder sold separately)
Handle lights	: 1
Lighted control knobs	: 4
Main burners: kW/h	: kW/h 14.07
Primary cooking area (centimeters)	: 86 x 48
Side burner	: kW/h 3.52
Side tables	: 2
Stainless steel burners	: 4
Swivel locking casters	: 2
Tool hooks	: 6
Tuck-Away warming rack area (centimeters)	: 84 x 15



### 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.