

## Gas Grill GENESIS E-335 Weber

Rs. ~~241500~~ Rs. ₹ 229,995  
(GST Extra)

### Technical Specifications

Batteries	: 1
Battery type	: AA
Dimensions - Lid Closed (centimeters)	: 123.19cm H x 157.48cm W x 68.58cm
Dimensions - Lid Open (centimeters)	: 160.02cm H x 157.48cm W x 78.74cm
Fuel type	: Liquid Petroleum Gas (refillable cylinder sold separately)
Main burners: kW/h	: kW/h 11.4
Primary cooking area (centimeters)	: 3310
Sear Zone burner	: kW 3.8
Side burner	: kW/h 3.5
Side tables	: 2
Stainless steel burners	: 3
Swivel casters	: 2
Swivel locking casters	: 2
Tool hooks	: 6
Top grate (square centimeters)	: 1768
Total cooking area (cm <sup>2</sup> )	: 5077
Total kW	: 18.8



### 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.