

Charcoal Grill Original Kettle 47cm with Thermometer

~~Rs. 20000~~ **Rs. ₹ 18,995**
(GST Extra)

Enhance your outdoor cooking experience with the Charcoal Grill Original Kettle 47cm with Thermometer from Cookkart. This premium quality grill is designed to elevate your grilling game with its durable construction and innovative features.

Crafted for ultimate performance, this charcoal grill is perfect for creating mouth-watering dishes infused with that authentic smoky flavor. The built-in thermometer allows for precise temperature control, ensuring your food is cooked to perfection every time.

Enjoy the thrill of grilling with family and friends while showing off your culinary skills with the Cookkart Charcoal Grill. With its sleek design and compact size, this grill is ideal for backyard barbecues, picnics, camping trips, and more.

Upgrade your outdoor cooking setup today and unleash your inner grill master with the Charcoal Grill Original Kettle 47cm with Thermometer from Cookkart. Experience the thrill of grilling like never before!



Technical Specifications

| | |
|---------------------------------------|--------------------------------------|
| Cooking grate type | : Plated steel, hinged cooking grate |
| Diameter (centimeters) | : 47 |
| Dimensions - Lid Closed (centimeters) | : 91.4cm H x 47cm W x 58.4cm D |
| Durable all-weather wheels | : 2 |
| Fuel type | : Charcoal |
| Glass-reinforced nylon handles | : 2 |
| Rust-resistant aluminum dampers | : 1 |
| Tool hooks | : 2 |

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.