

## Electric Grill Weber Q 1400

**Rs. 38900 ~~Rs. ₹ 36,995~~**  
**(GST Extra)**

Introducing the Electric Grill Weber Q 1400 by Cookkart, a revolutionary addition to your culinary arsenal! Elevate your grilling experience with this high-performance electric grill that combines convenience with superior functionality.

Featuring a sleek design and powerful heating elements, the Electric Grill Weber Q 1400 is perfect for grilling mouth-watering dishes with precision and ease. Whether you're cooking up juicy steaks, succulent burgers, or charred vegetables, this grill delivers exceptional results every time.



With its compact size and easy-to-use controls, this electric grill is a versatile solution for both indoor and outdoor cooking. Say goodbye to cumbersome setups and messy charcoal - the Weber Q 1400 offers a hassle-free grilling experience that will impress your family and friends.

Don't settle for ordinary grilling - unleash your culinary creativity with the Electric Grill Weber Q 1400 from Cookkart. Order now and take your grilling game to the next level!

### Technical Specifications

Cooking grate type	: Porcelain-enameled, cast-iron cooking grates
Dimensions - Lid Closed (centimeters)	: 36.9cm H x 68.6cm W x 42cm D
Dimensions - Lid Open (centimeters)	: 59.7cm H x 68.6cm W x 52.1cm D
Fuel type	: Electric
Power	: 2,200 WATTS/ 230 VOLTS
Power Cord	: 6-foot grounded cord
Primary cooking area (centimeters)	: 43 x 32
Weight in Kgs	: 12.927

### 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.