

Portable Gas Grill Weber Traveler

Rs. 63000 **Rs. ₹ 59,995**
(GST Extra)

Meet your grilling needs on-the-go with the Portable Gas Grill Weber Traveler from Cookkart. This compact and convenient grill is perfect for outdoor adventures, camping trips, tailgating, and more. With its durable construction and powerful performance, you can enjoy delicious grilled meals anytime, anywhere. The Portable Gas Grill Weber Traveler is equipped with advanced features for precise temperature control and efficient cooking. Elevate your outdoor cooking experience with this versatile and reliable grill from Cookkart. Order yours today and start grilling like a pro wherever you are!



Technical Specifications

Cooking grate type	: Porcelain-enameled, cast-iron cooking grates
Dimensions - Lid Closed (centimeters)	: 94.00cm H x 111.00cm W x 58.50cm D
Dimensions - Lid Open (centimeters)	: 127.00cm H x 111.00cm W x 66.00cm D
Durable all-weather wheels	: 2
Fuel type	: Liquid Propane (disposable cylinder sold separately)
Main burners: kW/h	: 3.8 Kw
Side tables	: 1
Stainless steel burners	: 1
Tool hooks	: 3
Total cooking area (cm²)	: 2065
Weight in Kgs	: 22

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.