

Portable Gas Grill Weber Traveler

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

Technical Specifications

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|---------------------------------------|--------------------------------------------------------|
| 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 (cm ²) | : 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 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.