

## Infrared Salamander Griller Roller Grill SEM 600Q

Rs. 222900 (GST Extra)

Enhance your culinary creations with the Infrared Salamander Griller Roller Grill SEM 600Q from Cookkart. This top-of-the-line griller is designed to take your cooking experience to the next level. Featuring powerful infrared technology, this griller delivers quick and uniform heat distribution for perfect grilling results every time.

The SEM 600Q is equipped with roller grills that ensure even cooking and a mouthwatering sear on your dishes. Whether you are grilling steaks, veggies, or sandwiches, this innovative appliance has got you covered. Its sleek design and durable construction make it a standout addition to any professional kitchen.

With the Infrared Salamander Griller Roller Grill SEM 600Q, you can achieve gourmet-quality dishes with ease. Elevate your cooking game and impress your customers with the tantalizing flavors and enticing aromas produced by this exceptional griller. Invest in the SEM 600Q today and revolutionize the way you cook!



### Technical Specifications

Baking surface	: 495 x 375 mm
Outside dimensions	: 600 x 640 x 590 mm
Power	: 3 Kw
Volts	: 230 V
Weight in Kgs	: 49 kg
Working Height	: Min 90/Max 245mm.

### 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.