

Hot Dog Sausage Warmer Roller Grill RG 5B

Rs. 87200 (GST Extra)

Introducing the Cookkart Hot Dog Sausage Warmer Roller Grill RG 5B - the ultimate choice for your food service business! With this sleek and high-performance appliance, you can effortlessly serve up delicious and perfectly cooked hot dogs and sausages that will keep your customers coming back for more.

Designed to provide even heating and uniform cooking, the RG 5B Hot Dog Sausage Warmer Roller Grill guarantees consistent results every time. Its durable construction and innovative features make it a reliable companion for busy kitchens and food stalls.



Whether you're looking to enhance your menu offerings or boost your profits, this roller grill is the perfect solution. Treat your customers to mouth-watering hot dogs and sausages that are hot, juicy, and bursting with flavor.

Upgrade your food business with the Cookkart Hot Dog Sausage Warmer Roller Grill RG 5B and start serving up irresistible treats that will leave a lasting impression on your patrons! Order now and elevate your culinary creations to a whole new level of excellence.

Technical Specifications

Outside dimensions: 545 x 320 x 240 mm

Power : 0.6 kW Volts : 230 V Weight in Kgs : 13 kg

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.