

## Sandwich Griller Roller Grill Savoye

Rs. 64300 (GST Extra)

Introducing the Sandwich Griller Roller Grill Savoye by Cookkart, a must-have appliance for any kitchen enthusiast. This high-performance griller combines innovation with convenience to deliver perfectly toasted sandwiches every time. The Roller Grill Savoye features a sleek design and durable construction that ensures longevity and top-notch performance.

With a user-friendly interface and efficient heating technology, this sandwich griller allows you to prepare delicious sandwiches quickly and effortlessly. The adjustable settings offer customized results, making it ideal for commercial kitchens, cafes, food trucks, and more.

Impress your customers and elevate your culinary creations with the Sandwich Griller Roller Grill Savoye from Cookkart. Say goodbye to average sandwiches and hello to gourmet perfection. Upgrade your cooking game and experience the power of precision with this top-of-the-line griller. Order yours today and take your sandwich-making skills to the next level!



### Technical Specifications

Coating	: Fonte brute
Cooking Surface	: 260 x 240 mm
Outside dimensions	: 280 x 460 x 280 mm
Power	: 2 kW
Volts	: 230 V
Weight in Kgs	: 19 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.