

Sandwich Griller Single Sirman ELIO RR

Rs. 41500 (GST Extra)

Introducing the Sandwich Griller Single Sirman ELIO RR, a powerhouse of efficiency and convenience brought to you by Cookkart. Elevate your sandwich-making game with this top-of-the-line appliance that boasts superior performance and durability.

With its sleek design and advanced features, the Sirman ELIO RR is guaranteed to revolutionize your kitchen operations. Whether you're grilling paninis, sandwiches, or other culinary delights, this sandwich griller delivers perfect results every time.

Experience the power of precision cooking with the Sirman ELIO RR's adjustable temperature control and even heat distribution. Say goodbye to unevenly grilled sandwiches and hello to perfection with every bite.

Don't settle for mediocrity when you can have excellence. Upgrade your kitchen arsenal with the Sandwich Griller Single Sirman ELIO RR from Cookkart and unleash your culinary creativity like never before. Order now and take your culinary creations to the next level!



Technical Specifications

Dimensions in MM (WxDxH) :	mm 490x320x330
Gross weight	: Kg 17
Model Name/Number	: ELIO
Net Weight (Kg)	: Kg 16
Power	: Watt 1550
Power source	: 1ph
Useful surface	: mm 250x255

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.