

Sandwich Griller Double Sirman PD RR-RR

Rs. 74300 (GST Extra)

Introducing the Sandwich Griller Double Sirman PD RR-RR, the ultimate kitchen essential for any food establishment! This top-of-the-line sandwich griller from Cookkart is designed to elevate your cooking experience with its superior performance and efficiency.

With its double grilling plates, this Sandwich Griller allows you to grill twice as many sandwiches at once, maximizing productivity and reducing cooking time. The Sirman PD RR-RR is built to last, featuring durable materials and a robust construction that can withstand the demands of a busy kitchen.



Impress your customers with perfectly grilled sandwiches every time thanks to the precise temperature control and even heat distribution of this griller. Whether you are running a café, restaurant, or food truck, the Sandwich Griller Double Sirman PD RR-RR is a versatile and reliable appliance that will boost your food service operations.

Invest in this high-quality sandwich griller from Cookkart today and take your culinary creations to the next level! Elevate your menu offerings and keep your customers coming back for more with the Sandwich Griller Double Sirman PD RR-RR.

Technical Specifications

Cooking Area	: 500 x 255mm
Description	: Double sideRibbed
Dimensions in MM (WxDxH)	: 515 x 435 x 235mm
Power	: 3kw

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.