

Salamander Grill Electric 450 X 450 X 500 Mm

Rs. 38600 (GST Extra)

Upgrade your kitchen arsenal with the Cookkart Salamander Grill Electric 450 X 450 X 500 mm. This powerful kitchen essential is designed to elevate your cooking game with precision and efficiency. The sleek and compact design of this electric salamander grill is perfect for any commercial kitchen, delivering top-notch performance every time. Say goodbye to uneven cooking and hello to perfectly grilled dishes that will leave your customers coming back for more. Invest in the Cookkart Salamander Grill Electric 450 X 450 X 500 mm and take your culinary creations to new heights. Order now and transform your kitchen into a culinary powerhouse!



Technical Specifications

Dimension in MM (L X W X H) :	450x450x500
Power :	2800W
Power Supply :	220V
Temperature Range :	0°C-300°C
Tray / Grid Size :	440 x 320
Weight in Kgs :	39

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.