

Alfaham Chicken Barbecue Machine

Rs. 27200 (GST Extra)

Transform your culinary creations with the Cookkart Alfaham Chicken Barbecue Machine! Elevate your dishes with perfectly grilled poultry using this innovative machine that promises succulent, flavorful results every time. This high-performance barbecue machine is designed to impress, ensuring your chicken is cooked to perfection with a delicious smoky flavor that will have your customers coming back for more. Say goodbye to lengthy cooking times and uneven results - the Cookkart Alfaham Chicken Barbecue Machine is here to revolutionize your kitchen experience. Upgrade your cooking game today and take your chicken dishes to the next level with this must-have machine from Cookkart.



Technical Specifications

Blower Fan	: 350w,0.2HP
No of Bats	: 3
Weight in Kgs	: 50 Kgs
Type	: Charcoal Fired
Dimension in Inches (L X W X H)	: 36X15X36

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.