

Alfaham Chicken Barbecue Machine Automatic Rotation

Rs. 72300 (GST Extra)

Enhance your culinary experience with the Alfaham Chicken Barbecue Machine from Cookkart. This cutting-edge appliance offers automatic rotation, ensuring your chicken is perfectly cooked every time. Elevate your BBQ game and impress your guests with succulent, flavorful chicken dishes. Bring convenience and efficiency to your kitchen with this state-of-the-art barbecue machine. Take your cooking skills to the next level with Cookkart's Alfaham Chicken Barbecue Machine. Order yours today and unleash your inner chef!



Technical Specifications

Fire trays	: 2 Nos
No of Bats	: 6 Nos
Rotation Mode	: Automatic
Weight in Kgs	: 60 Kgs
Type	: Charcoal Fired
Dimension in Inches (L X W X H)	: 27X24X60

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.