

Grill Chicken Machine 9 Birds

Rs. 31500 (GST Extra)

Introducing the Grill Chicken Machine 9 Birds from Cookkart - the ultimate solution for grilling perfection! Elevate your culinary game and impress customers with succulent, flavorful grilled chicken every time. This high-performance machine is designed to handle up to 9 birds at once, making it perfect for busy commercial kitchens and food establishments. With its durable construction and user-friendly features, this grill chicken machine ensures efficiency and consistency in cooking. Say goodbye to bland and undercooked chicken - unleash the power of this machine to create mouthwatering dishes that will leave everyone craving for more. Upgrade your kitchen equipment today with the Cookkart Grill Chicken Machine 9 Birds.



Technical Specifications

Dimension in Feet (L X B X H)	: 2' X 1.5' X 4'
No of Rods	: 3
Rotation Mode	: Automatic
Capacity	: 9 Birds
Material	: Stainless Steel

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.