

Deep Fryer 5Ltr Roller Grill

Rs. 32800 ~~Rs. 30,000~~
(GST Extra)

Introducing the Cookkart 5Ltr Roller Grill Deep Fryer - the ultimate culinary companion for your kitchen! Engineered for precision and performance, this powerful deep fryer is designed to elevate your cooking experience to new heights.

The Cookkart 5Ltr Roller Grill Deep Fryer boasts a sleek and durable stainless steel construction, guaranteeing longevity and efficiency for all your frying needs. With a generous 5-liter capacity, you can easily whip up delicious crispy fries, golden chicken wings, and mouthwatering appetizers with ease.

Equipped with advanced roller grill technology, this deep fryer ensures even cooking and consistent results every time. Say goodbye to undercooked or over-fried meals - with the Cookkart 5Ltr Roller Grill Deep Fryer, perfection is just a fry away.

Whether you're a professional chef or a passionate home cook, this deep fryer is a must-have addition to your kitchen arsenal. Transform ordinary ingredients into extraordinary dishes and impress your guests with the tantalizing aromas and flavors created by the Cookkart 5Ltr Roller Grill Deep Fryer.

Don't settle for subpar frying experiences - elevate your cooking game with the Cookkart 5Ltr Roller Grill Deep Fryer today! Unlock the potential of your culinary creations and take your dishes to the next level with this innovative and reliable appliance.



Technical Specifications

Basket dimensions	: 140 x 260 x 100 mm
Dimension in MM (L X W X H)	: 215 x 425 x 320 mm
Power	: 3.2 kW
Voltage	: 230 V
Volume	: 5 L
Weight in Kgs	: 5 kg

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.