

Deep Fryer 1 tank 6ltr 2.5Kw Electric

Rs. 3900 Rs. [] 3,200 (GST Extra)

Introducing the Cookkart Deep Fryer with 1 tank, 6-liter capacity, and a powerful 2.5Kw electric motor! Perfect for fast-paced kitchens and culinary enthusiasts, this commercial-grade deep fryer ensures efficiency and reliability in every batch. Fry up crispy delights with precision and ease, thanks to its user-friendly design and high-performance capabilities. Elevate your cooking experience with this top-of-the-line deep fryer from Cookkart. Order now and experience the difference!



Technical Specifications

Dimension in MM (L X W X H): 285X450X310

Power Consumption : 2.5 kw

Power Supply : 240 V / 50 Hz

Capacity : 6 Ltrs

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.

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