

Deep Fryer 1 tank 6ltr 3.5Kw Electric

Rs. 6600 (GST Extra)

Introducing the Cookkart Deep Fryer with 1 tank, providing a generous 6-liter capacity and a powerful 3.5kW electric connection. This professional-grade fryer is designed to meet the demands of any commercial kitchen, delivering exceptional frying performance with ease. Fry up crispy and delicious treats with precision and efficiency, thanks to the high-powered heating element and spacious tank. Elevate your cooking game and impress your customers with perfectly fried dishes every time. Upgrade your kitchen arsenal with the Cookkart Deep Fryer and take your culinary creations to the next level.



Technical Specifications

Dimension in MM (L X W X H) :	265X425X350
Power Consumption :	3.5 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 Reception:** 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.