

Deep Fryer 1 tank 12ltr Electric

Rs. 12900 (GST Extra)

Upgrade your kitchen with the Cookkart Deep Fryer 1 tank 12ltr Electric - the ultimate appliance for efficient frying. This high-performance fryer features a durable construction and a spacious 12-liter tank, perfect for cooking up crispy and delicious foods in no time. Its electric power ensures consistent and fast cooking results, making it a must-have for any commercial kitchen. Say goodbye to soggy fries and hello to golden perfection with this top-of-the-line deep fryer. Boost productivity, save time, and elevate your frying game with the Cookkart Deep Fryer 1 tank 12ltr Electric. Order yours today and revolutionize your cooking experience!



Technical Specifications

Dimension in MM (L X W X H): 290X550X410

Power Consumption : 3.2 kw

Power Supply : 240 V / 50 Hz

Weight in Kgs : 9.8 Kgs Capacity : 12 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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