

Oil Dryer Machine Tilting Type 1.5hp

Rs. 45000 (GST Extra)

Enhance the efficiency of your commercial kitchen with the Cookkart Oil Dryer Machine - Tilting Type 1.5hp. This powerful and versatile machine is designed to streamline your cooking process by efficiently and rapidly drying excess oil from a variety of foods. Say goodbye to soggy and greasy dishes as this oil dryer ensures crispy and delectable results every time. With its tilting feature, it offers convenience and ease of use, making it a must-have equipment for any busy kitchen. Boost productivity and elevate the quality of your dishes with the Cookkart Oil Dryer Machine - Tilting Type 1.5hp. Order yours today and revolutionize your culinary operations!



Technical Specifications

Weight in Kgs	: 100 Kgs
Capacity	: 30 Kgs / Hr
Type	: Tilting
Dimension in Inches (L X W X H)	: 30X36X40
Motor Power	: 1.5 HP

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.