

Electric Kadai Tabletop 10ltr

Rs. 20000 (GST Extra)

Introducing the Cookkart Electric Kadai Tabletop 10Ltr - the ultimate kitchen companion designed to elevate your cooking experience to new heights! Crafted with precision engineering and innovative technology, this electric kadai is a powerhouse of efficiency and convenience.

With a generous 10-liter capacity, this tabletop kadai is perfect for catering to large gatherings, parties, or commercial kitchens with ease. The compact design allows for seamless placement on any countertop, saving valuable space in your kitchen.



Experience the convenience of hassle-free cooking with the Cookkart Electric Kadai. Its user-friendly interface and easy-to-use controls make cooking a breeze, whether you're frying, sautéing, or deep-frying your favorite dishes.

Say goodbye to traditional cooking methods and embrace the future of culinary innovation with the Cookkart Electric Kadai Tabletop 10Ltr. Elevate your cooking game and impress your guests with delicious meals prepared effortlessly. Order yours today and revolutionize the way you cook!

Technical Specifications

Power Consumption : 4 Units / Hr Single Heater : 3000 W Kadai Size : 20 Inch Oil Capacity : 10 Ltrs Dimension in Inches (L X W X H) : 25X25X19

Weight in KG : 18

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.