

**Electric Kadai Tabletop 15ltr****Rs. 25000 (GST Extra)**

Introducing the Cookkart Electric Kadai Tabletop 15ltr - the ultimate culinary powerhouse for your kitchen adventures! This robust and efficient electric kadai is a game-changer, designed to elevate your cooking experience to new heights. With a generous 15-liter capacity, it provides ample space to whip up large batches of mouth-watering dishes with ease.

Crafted from high-quality materials, this tabletop kadai ensures durability and long-lasting performance. Its user-friendly design and powerful heating element guarantee precise and even cooking every time. Whether you're frying, sautéing, or simmering, this electric kadai delivers consistent results that will impress even the most discerning chefs.

Say goodbye to tedious cooking processes and hello to efficiency and convenience with the Cookkart Electric Kadai Tabletop 15ltr. Upgrade your kitchen arsenal today and unleash your culinary creativity like never before!

**Technical Specifications**

|                                 |                |
|---------------------------------|----------------|
| Power Consumption               | : 4 Units / Hr |
| Single Heater                   | : 3000 W       |
| Kadai Size                      | : 22 Inch      |
| Oil Capacity                    | : 15 Ltrs      |
| Dimension in Inches (L X W X H) | : 27X27X19     |
| Weight in KG                    | : 21           |

**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.