

## Electric Kadai Tabletop 18ltr

Rs. 27900 (GST Extra)

Introducing the Cookkart Electric Kadai Tabletop 18ltr - your ultimate solution for high-performance cooking! This versatile and efficient electric kadai is designed to revolutionize your kitchen experience. With a spacious 18-liter capacity, it allows you to prepare large quantities of delicious dishes effortlessly.

The Cookkart Electric Kadai Tabletop 18ltr is engineered with precision and durability in mind, making it ideal for both commercial and residential use. Its compact tabletop design saves valuable space while delivering powerful cooking performance. Whether you're frying, sautéing, or stir-frying, this electric kadai ensures even heat distribution for perfect results every time.



Say goodbye to traditional cooking methods and embrace the convenience and efficiency of the Cookkart Electric Kadai Tabletop 18ltr. Elevate your culinary creations with this innovative kitchen appliance that combines functionality with style. Transform ordinary meals into extraordinary culinary delights with the power of the Cookkart Electric Kadai Tabletop 18ltr. Order yours today and revolutionize the way you cook!

## **Technical Specifications**

Power Consumption : 4 Units / Hr Single Heater : 3000 W Kadai Size : 24 Inch Oil Capacity : 18 Ltrs Dimension in Inches (L X W X H) : 29X29X19

Weight in KG : 23

## 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.