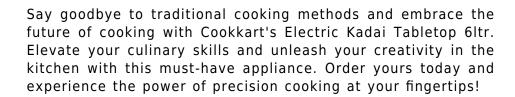


## **Electric Kadai Tabletop 6ltr**

Rs. 15750 (GST Extra)

Introducing the Electric Kadai Tabletop 6ltr by Cookkart - the ultimate kitchen companion for culinary enthusiasts! This powerful and efficient electric kadai is designed to revolutionize your cooking experience, giving you the perfect tool to create mouthwatering dishes with ease. With a generous 6-liter capacity, this tabletop kadai is perfect for both personal and professional use, allowing you to whip up delicious meals in no time.

Crafted with premium materials and cutting-edge technology, the Electric Kadai Tabletop 6ltr ensures superior performance and durability. Its compact design makes it ideal for any kitchen setup, providing convenience and versatility like never before. Whether you're frying, sautéing, or simmering, this kadai delivers exceptional results every time.





## **Technical Specifications**

Power Consumption : 4 Units / Hr Single Heater : 3000 W Kadai Size : 16 Inch Oil Capacity : 6 Ltrs Dimension in Inches (L X W X H) : 19X19X19

Weight in KG : 14

## 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.