

## Electric Kadai With Stand 18ltr

Rs. 30000 (GST Extra)

Introducing the Cookkart Electric Kadai With Stand 18ltr, a powerhouse appliance designed to revolutionize your cooking experience! This high-performance electric kadai offers a generous 18-liter capacity, making it perfect for preparing delicious meals in large quantities. The sturdy stand ensures stability and convenience, while the sleek design adds a touch of elegance to your kitchen.



Say goodbye to traditional methods of cooking and embrace the efficiency and convenience of this electric kadai. Whether you're frying, sautéing, or deep frying, this innovative appliance will exceed your expectations every time. Elevate your culinary skills and impress your guests with the Cookkart Electric Kadai With Stand 18ltr - the ultimate kitchen essential for any aspiring chef.

Order yours today and take the first step towards creating culinary masterpieces with ease and style!

### 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)	: 29X29X32
Weight in KG	: 27

### 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.