

## Electric Kadai With Stand 20ltr

Rs. 30800 (GST Extra)

Introducing the Cookkart Electric Kadai With Stand 20ltr, the ultimate powerhouse for all your cooking needs! Perfect for commercial kitchens, this electric kadai is designed to deliver top-notch performance and efficiency.

With a spacious 20-liter capacity, this kadai allows you to cook large quantities of food in one go, cutting down on cooking time and increasing productivity. The sturdy stand provides stability and support, ensuring safety while cooking.

Crafted with high-quality materials, this electric kadai is built to last and withstand the rigors of daily use. Its user-friendly design makes it easy to operate and clean, saving you time and effort in the kitchen.

Whether you're frying, sautéing, or simmering, the Cookkart Electric Kadai With Stand 20ltr guarantees consistent results every time. Elevate your cooking experience with this reliable and efficient kitchen essential today!



### Technical Specifications

Kadai Size	: 26 Inch
Oil Capacity	: 20 Ltrs
Dimension in Inches (L X W X H)	: 31X31X32
Weight in KG	: 29

### 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.