

## Floor standing 18 litre Single Tank Gas Fryer with 2 baskets 4 Burners

Rs. 106900 Rs. [] 99,000 (GST Extra)

Introducing the Cookkart Floor Standing 18 Litre Single Tank Gas Fryer with 2 Baskets and 4 Burners, the ultimate solution for efficient frying in your commercial kitchen. This powerful unit is designed to enhance productivity and streamline your frying operations, making it a must-have for any professional chef or cooking enthusiast.

Equipped with 4 high-performance burners, this gas fryer delivers exceptional heat distribution, ensuring that your food is cooked to perfection every time. The 18-litre capacity tank allows you to fry large batches of food at once, saving you time and energy in the kitchen. Plus, the included 2 baskets make it easy to fry different items simultaneously, further boosting your efficiency.



With its durable construction and user-friendly design, the Cookkart Gas Fryer is built to withstand the demands of a busy kitchen environment. Whether you're frying crispy French fries, golden chicken wings, or savory onion rings, this fryer will help you achieve consistent, delicious results with ease.

Upgrade your frying game with the Cookkart Floor Standing 18 Litre Single Tank Gas Fryer with 2 Baskets and 4 Burners, and take your culinary creations to the next level. Order yours today and experience the power of professional-grade frying equipment.

## **Technical Specifications**

Dimension W x D x H (mm) : 394x760x885Each Fry Basket Dimensions WxDxH (mm) : 170x335x280Each Tank Size : 18-20.5 Litres Gas Input Capacity : 90,000 Btu/hr

Model : Wonderfry 3B Premia

No. of Baskets : 2 No. of Tanks : 1

## **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.

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