

## Floor standing 20 litre Single Tank Gas Fryer with 2 baskets 4 burners

Rs. 118800 Rs. [] 110,000 (GST Extra)

Introducing the Cookkart Floor Standing 20 Litre Single Tank Gas Fryer, the ultimate powerhouse for culinary perfection in your commercial kitchen. This robust fryer features an impressive 4-burner design and comes equipped with 2 high-capacity baskets, making it a game-changer for busy food establishments.

With a generous 20-liter capacity, this gas fryer is designed to handle high-volume cooking with ease. Its sleek floor-standing design provides stability and efficiency, ensuring seamless operation during peak hours. The powerful burners deliver rapid and consistent heat distribution, guaranteeing crispy and delicious results every time.



Whether you're frying up classic favorites or experimenting with new recipes, the Cookkart Gas Fryer is your trusted partner in the kitchen. Elevate your cooking game and streamline your workflow with this reliable and versatile appliance. Invest in quality, invest in Cookkart.

## **Technical Specifications**

Dimension W x D x H (mm) : 394x760x885Each Fry Basket Dimensions WxDxH (mm) : 170x335x280

Each Tank Size : 22-25 L

Gas Input Capacity : 120,000 Btu/hr

Model : Wonderfry 4B 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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