

Floor standing 32 litre Double Tank Electric Fryer 2 baskets

Rs. 68700 (GST Extra)

Introducing the Cookkart Floor Standing 32 Litre Double Tank Electric Fryer with 2 Baskets - the perfect kitchen companion for culinary enthusiasts and professionals alike. This high-performance electric fryer offers unparalleled convenience and efficiency in frying your favorite dishes.

With a generous 32-liter capacity spread across two spacious tanks, you can easily cook large batches of crispy and delicious treats with ease. The included 2 baskets allow you to multitask and fry different foods simultaneously, saving you precious time in the kitchen.

Designed for durability and reliability, this floor standing fryer is built to withstand the demands of a busy kitchen environment. Its sleek design adds a touch of modernity to your workspace while providing powerful performance that consistently delivers golden, perfectly fried results.

Experience the ultimate frying solution with the Cookkart Floor Standing 32 Litre Double Tank Electric Fryer 2 Baskets - raise the standards of your kitchen operations and elevate your culinary creations to new heights. Unleash the power of this fryer and revolutionize your cooking experience today!



Technical Specifications

Dimension W x D x H (mm)	: 740x550x910 mm
Each Tank Size	: 16 + 16 Litres
Frybasket Dimensions (wxdxh)	: 230x250x120 mm
Model	: Wonderfry - 16.2E (FEF-16.2)
No. of Baskets	: 2
No. of Tanks	: 2
Power	: 5 + 5KW
Voltage	: 380V/50Hz

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.