

## Oil Filtration Cart

Rs. 86600 (GST Extra)

Discover the ultimate solution for maintaining the quality of your cooking oil with the Cookkart Oil Filtration Cart. Designed to streamline your oil filtration process, this innovative cart ensures that your oil stays fresh and clean, resulting in perfectly fried and delectable dishes every time. Say goodbye to waste and hello to efficiency with this must-have equipment for any commercial kitchen. Enhance the flavor, crispiness, and overall quality of your fried foods with the Cookkart Oil Filtration Cart. Order yours today and elevate your cooking game to new heights!



### Technical Specifications

Casters	: 4
Dimension W x D x H (mm)	: 440x755x620 mm
Hose with Nozzle	: 5 Feet
Model	: OFC-1
Power	: 550W
Pumps per minute	: 15 L
Tank Capacity	: 50L
Tank Height	: 235 mm
Voltage	: 220V/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 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.