

Induction Deep Fryer 8 litre tank

Rs. 43200 Rs. [] 40,000

(GST Extra)

Introducing the Cookkart Induction Deep Fryer with an 8-litre tank, the ultimate kitchen essential for restaurants and food service establishments. This high-performance fryer is designed to handle all your frying needs with ease and efficiency.

Experience lightning-fast cooking times and precise temperature control with this state-of-the-art induction fryer. The spacious 8-litre tank allows you to fry large batches of crispy, delicious food without sacrificing quality.

Say goodbye to messy oil spills and uneven cooking. The Cookkart Induction Deep Fryer ensures even heat distribution for perfectly fried dishes every time. Its sleek and durable design makes it a reliable and long-lasting addition to any professional kitchen.

Upgrade your frying game and take your culinary creations to the next level with the Cookkart Induction Deep Fryer. Invest in quality, performance, and efficiency - invest in Cookkart.



Technical Specifications

Capacity (in Ltrs) : 8L

Controls : Touch Controls, Timer, LED display (0-120min)

Dimension W x D x H (mm) : 288 x 478 x 410mm

Power : 220-240V ~ 50Hz, 3500W

Temperature Setting : 60°C, 80°C, 100°C, 120°C, 130°C, 140°C, 150°C, 160°C, 170°C, 180°C, 190°C

Material : Stainless steel body

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.