

Oil dryer Machine 1 Hp

Rs. 31600 Rs. 30,000 (GST Extra)

Introducing the Cookkart Oil Dryer Machine 1Hp - the ultimate solution for efficient oil drying in your commercial kitchen! With its powerful 1Hp motor, this machine is designed to streamline your cooking process by quickly drying excess oil from fried foods, ensuring a crispy and delicious result every time.

Say goodbye to soggy and greasy dishes, as this oil dryer machine is engineered for maximum performance and durability. Its innovative design allows for optimal oil extraction, saving you time and money in the long run.

Sleek, compact, and easy to use, the Cookkart Oil Dryer Machine 1Hp is a must-have for any busy kitchen looking to elevate their culinary creations. Invest in this high-quality appliance today and experience the difference it can make in your cooking operation!

Don't settle for less when it comes to oil drying - choose the Cookkart Oil Dryer Machine 1Hp for superior results that will wow your customers and keep them coming back for more. Upgrade your kitchen equipment and take your dishes to the next level with this powerhouse appliance!



Dimension in Inches (L X H X W): 38 X 30 X 21

Drum Size : 12x14
Weight in Kgs : 95 Kgs
Capacity : 20 KG
Motor Power : 1 Hp

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.