

Deep Fryer 5 Ltrs. Single

Rs. 10470 Rs. [] 9,350 (GST Extra)

Upgrade your kitchen game with the Cookkart Deep Fryer 5 Ltrs. Single, the ultimate kitchen essential for frying perfection. With a generous 5-liter capacity, this fryer is designed to handle all your deep-frying needs with ease and efficiency. Crafted with high-quality materials, this fryer ensures durability and optimal performance. Say goodbye to soggy and unevenly cooked food, and say hello to crispy and delicious results every time. Elevate your culinary skills and impress your guests with restaurant-quality fried dishes. Get your hands on the Cookkart Deep Fryer 5 Ltrs. Single today and take your cooking to the next level!



Technical Specifications

Body : Double Walled Insulated

Capacity (in Ltrs) : 5 L

Frying Basket Material : Stainless Steel 202 Inner Container/Oil Pan Material : Stainless Steel 304 Lid Material : Stainless Steel 202

Model : DF 5L SGL

Outer Body Material : Stainless Steel 202

Power Consumption : 1800 W

Product Type : Single Bucket Deep Fryer

Temperature : up to 250°C
Weight in Kgs : 5 Kg (Approx.)
Dimension in Inches (L X W X H) : 9 x 16 x 11

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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