

Deep Fryer 8 Ltrs. Single

Rs. 11700 ~~Rs. 10,450~~
(GST Extra)

Introducing Cookkart's heavy-duty Deep Fryer 8 Ltrs. Single - the ultimate solution for all your frying needs! This robust fryer is designed to deliver outstanding performance and efficiency in any commercial kitchen setting. With a generous 8-liter capacity, you can effortlessly fry up deliciously crispy treats in no time.

Equipped with cutting-edge technology, this Deep Fryer ensures quick heating and consistent cooking results every time. Its durable construction and user-friendly design make it a must-have appliance for restaurants, catering services, food trucks, and more.

Bring power and precision to your kitchen with Cookkart's Deep Fryer 8 Ltrs. Single. Elevate your frying game and delight your customers with perfectly fried dishes that will keep them coming back for more. Upgrade your kitchen arsenal today and experience the difference!



Technical Specifications

Body	: Double Walled Insulated
Capacity (in Ltrs)	: 8 Ltr.
Frying Basket Material	: Stainless Steel 202
Inner Container/Oil Pan Material	: Stainless Steel 304
Lid Material	: Stainless Steel 202
Model	: DF 8L SGL
Outer Body Material	: Stainless Steel 202
Power Consumption	: 1800 W
Product Type	: Deep Fryer
Temperature	: Up to 250°C
Weight in Kgs	: 6 Kg (Approx.)
Dimension in Inches (L X W X H)	: 12 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.