

Deep Fryer 11 Ltrs. Single

Rs. 14160 Rs. | 12,650

(GST Extra)

Transform your cooking game with the Cookkart Deep Fryer 11 Ltrs. Single, a powerful addition to any kitchen. This professional-grade fryer combines efficiency and durability to help you create mouthwatering fried dishes with ease. With a large 11 liter capacity, you can cook up generous batches of crispy delights in no time. The sleek design and compact size make it a versatile choice for both commercial and home kitchens. Elevate your cooking experience and impress your guests with the Cookkart Deep Fryer 11 Ltrs. Single - the ultimate tool for frying perfection.







Technical Specifications

Body : Double Walled Insulated

Capacity (in Ltrs) : 11 L

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

Model : DF 11L SGL

: Stainless Steel 202 Outer Body Material

Power Consumption : 2400 W

: Single bucket Deep Fryer Product Type

Temperature : up to 250°C Weight in Kgs : 10 Kg (Approx.) Dimension in Inches (L X W X H): 16 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.