

Deep Fryer 8 Ltrs. Digital

Rs. 17860 Rs. [] 15,950

(GST Extra)

Upgrade your kitchen game with the Cookkart Deep Fryer 8 Ltrs. Digital. This powerful and efficient deep fryer is a must-have for any culinary enthusiast looking to take their cooking skills to the next level. Equipped with advanced digital technology, this fryer ensures precise temperature control for perfect results every time. The generous 8-liter capacity allows you to fry large batches of your favorite foods with ease. Say goodbye to soggy and unevenly cooked dishes – the Cookkart Deep Fryer delivers crispy and delicious results that will leave your taste buds craving for more. Elevate your cooking experience with this top-of-the-line digital deep fryer from Cookkart.



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 DIGI
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.

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