

Deep Fryer 11 Ltrs. Digital

~~Rs. 20320~~ **Rs. ₹ 18,150**
(GST Extra)

Introducing the Cookkart Deep Fryer 11 Ltrs. Digital, the ultimate kitchen companion for all your frying needs. This powerful appliance combines efficiency and convenience to deliver perfect results every time. With a generous 11-liter capacity, you can cook up a storm for your hungry guests without breaking a sweat.

The sleek digital interface allows for precise control over temperature and cooking time, ensuring that your dishes come out crispy and delicious. Whether you're preparing golden fries, crispy chicken wings, or mouthwatering donuts, this deep fryer has got you covered.

Say goodbye to soggy, unevenly cooked food and hello to professional-quality results with the Cookkart Deep Fryer 11 Ltrs. Digital. Elevate your cooking game and impress your guests with this top-of-the-line appliance. Order yours today and experience the difference for yourself!



Technical Specifications

Capacity (in Ltrs)	: 11 Ltr
Power in Watts	: 1800W
Weight in Kgs	: 8 Kgs
Dimension in Inches (L X W X H)	: 16 x 26 x 13

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 Reception:** 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.