

## Deep Fryer 13 Ltrs. Pedestal Digital

~~Rs. 41270~~ **Rs. ₹ 36,850**  
(GST Extra)

Transform your cooking experience with the Cookkart Deep Fryer 13 Ltrs. Pedestal Digital, a powerful appliance designed to elevate your culinary creations to the next level. With a generous 13-liter capacity and digital controls, this fryer offers precision and efficiency in every use. The sleek pedestal design adds a touch of sophistication to your kitchen while making it easy to access and operate. Say goodbye to mediocre frying and embrace the power of the Cookkart Deep Fryer for all your frying needs. Unlock the potential of your dishes with this professional-grade appliance that guarantees crispy and delicious results every time. Elevate your cooking game with the Cookkart Deep Fryer 13 Ltrs. Pedestal Digital today!



### Technical Specifications

Capacity (in Ltrs)	: 13 Ltr.
Code	: DF 13LS PD
Electrical Load	: 1800/3600 Watts, 230 V, 50Hz
Outer body and Inner chamber	: Stainless Steel
Temperature	: 30°C to 300°C
Dimension in Inches (L X W X H)	: 15 x 19 x 39

### 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.