

Donut Fryer Shallow

Rs. 16630 Rs. [] 14,850

(GST Extra)

Introducing the Cookkart Donut Fryer Shallow - the ultimate solution for all your donut frying needs! This high-performance fryer is designed to easily and efficiently fry delicious donuts to perfection, making it a must-have for bakeries, cafes, and dessert shops.

With its shallow design, this fryer allows for quick and even frying, ensuring that every donut comes out crispy on the outside and soft on the inside. The durable construction and efficient heating elements make this fryer a reliable and long-lasting addition to your kitchen equipment lineup.



Experience the power of the Cookkart Donut Fryer Shallow and take your donut-making game to the next level. Your customers won't be able to resist the irresistible aroma and taste of fresh, homemade donuts fried to golden perfection. Upgrade your kitchen with this top-of-the-line fryer and watch your sales soar!

Technical Specifications

Electrical Load : 3000 Watts

Inner Container : Stainless Steel SS 304

Outer body : Stainless Steel
Temperature : up to 250°C
Dimension in Inches (L X W X H) : 17 x 18 x 10

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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