

## 4 litre Single Tank Electric Fryer with side handles

Rs. 12400 Rs. [] 11,500

(GST Extra)

Introducing the Cookkart 4 litre Single Tank Electric Fryer with side handles, a powerful kitchen appliance designed to revolutionize your cooking experience. This sleek fryer combines convenience with efficiency, allowing you to fry your favorite foods with ease.

With its compact size and side handles, this electric fryer is perfect for small kitchens or catering events. The 4 litre capacity ensures you can fry large batches of food in one go, saving you time and energy.

Crafted for durability and performance, this fryer is equipped with advanced technology to ensure even cooking and delicious results every time. Say goodbye to unevenly cooked food and hello to perfectly fried dishes that will impress your guests.

Whether you're a professional chef or a home cook, the Cookkart 4 litre Single Tank Electric Fryer is a must-have addition to your kitchen arsenal. Upgrade your frying game today and experience the power of this top-of-the-line appliance.



Dimensions in MM (WxDxH) :  $220\times400\times315$ Electricals : 220V/50Hz/1Ph

No. of Basket : 1 Power (Watts) : 2 kW

## 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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