

## 6 litre Single Tank Electric Fryer with side handles

Rs. 13500 Rs. [] 12,500

(GST Extra)

Introducing the Cookkart 6 litre Single Tank Electric Fryer with side handles - the ultimate kitchen powerhouse for your cooking needs! This high-performance fryer is designed to perfection, ensuring swift and efficient frying every time. With a generous 6-litre capacity, you can easily whip up large batches of crispy, delectable delights in no time. The convenient side handles make it easy to maneuver and transport, adding a touch of practicality to its superior functionality. Elevate your culinary game with this must-have fryer from Cookkart and witness the magic of seamless frying at your fingertips. Invest in quality, invest in Cookkart!



## **Technical Specifications**

Dimensions in MM (WxDxH) :  $265 \times 430 \times 290$ Electricals : 220V/50Hz/1Ph

No. of Basket : 1 Power (Watts) : 2.5 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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