

Electric Egg Boiler - for upto 8 eggs

~~Rs. 15470~~ **Rs. ₹ 14,700**
(GST Extra)

Upgrade your breakfast game with the Cookkart Electric Egg Boiler! This innovative kitchen essential allows you to effortlessly boil up to 8 eggs at once, saving you time and hassle in the morning rush. Say goodbye to under or overcooked eggs and hello to perfectly boiled eggs every time. The sleek and compact design of this egg boiler will complement any kitchen decor, while its efficiency will make your breakfast routine a breeze. Invest in the Cookkart Electric Egg Boiler and take your breakfast experience to the next level!



Technical Specifications

Dimensions in MM (WxDxH) :	450x500x770
Electricals :	220V/50Hz/1Ph
Power (Watts) :	2600W
Temperature Range (°C) :	30-110°C
Weight in Kgs :	13.5Kg

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.