

Induction Deep Fryer 8 litre tank auto lifting basket and 10 program settings

Rs. 64800 Rs. [] 60,000 (GST Extra)

Upgrade your kitchen with the Cookkart Induction Deep Fryer! This cutting-edge fryer features an 8-liter tank, auto-lifting basket, and 10 program settings to take your culinary creations to the next level. With its innovative design and efficiency, this fryer is a must-have for any professional kitchen looking to maximize performance and productivity. Elevate your cooking experience with the Cookkart Induction Deep Fryer today!



Technical Specifications

Dimensions in MM (WxDxH): 288 x 478 x 410mm

Frypot Capacity : 8 Ltrs

Model : IDF-08 Rise Power (Watts) : 3500W

Temperature Range (°C) : $60^{\circ}\text{C} - 190^{\circ}\text{C}$ Timer : 0-120 minsVoltage : 220-240V/50Hz

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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