

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

~~Rs. 50760~~ **Rs. ₹ 48,230**  
(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°C - 190°C

Timer : 0-120 mins

Voltage : 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 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.