

## Deep Fryer 8Ltr Roller Grill FD 80

Rs. 30000 (GST Extra)

Introducing the Deep Fryer 8Ltr Roller Grill FD 80 from Cookkart, a powerful kitchen appliance designed to elevate your cooking experience! With its robust 8-liter capacity, this fryer is perfect for frying up delicious treats for your customers or guests.

Equipped with advanced features, the Roller Grill FD 80 ensures quick and efficient frying, allowing you to serve up crispy, golden delights in no time. Its compact size makes it ideal for small to medium-sized kitchens, saving you valuable counter space while delivering outstanding performance.

Whether you are cooking up classic fries, crispy chicken wings, or mouth-watering donuts, this deep fryer is sure to meet your demands with precision and ease. Say goodbye to oily messes and uneven frying - the Roller Grill FD 80 guarantees consistent results every time.

Bring the sizzle back into your kitchen with the Deep Fryer 8Ltr Roller Grill FD 80 from Cookkart. Elevate your culinary creations and impress your customers with perfectly fried dishes that are sure to leave them craving for more. Upgrade your kitchen arsenal today and take your frying game to the next level!



### Technical Specifications

Basket dimensions	: 220 x 260 x 100 mm
Outside dimensions	: 305 x 450 x 360 mm
Power	: 3.4 kW
Volts	: 230 V
Volume	: 8 L
Weight in Kgs	: 8 kg

### 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.