

Deep Fryer Double Tank Sirman ELDORADO 5X2

Rs. 42900 (GST Extra)

Upgrade your kitchen with the Sirman ELDORADO 5X2 Double Tank Deep Fryer from Cookkart. This powerful and efficient fryer is designed to meet the demands of busy commercial kitchens, delivering crispy and delicious results every time. With two spacious tanks, you can fry multiple batches at once, increasing productivity and efficiency. The ELDORADO 5X2 features a durable construction and user-friendly controls, making it a must-have appliance for any professional kitchen. Elevate your cooking game with this high-performance deep fryer and take your dishes to the next level. Order now and experience the difference with Cookkart!



Technical Specifications

Dimensions in MM (WxDxH): mm 360x420x360

Gross weight : kg 13

Model Name/Number : ELDORADO 5x2

Net Weight (Kg) : kg 12

Power : watt 2.700+2.700

Power source : 1ph

Ship Weight (kg) : mm 720x540x480

Size of basket : mm 220x120 h.100 (x2)
Tank Capacity : min. lt 1,8 - max lt 3,2 (x2)

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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in