

## Deep Fryer Single Tank Sirman ELDORADO 8

Rs. 25000 (GST Extra)

Transform your kitchen operations with the Deep Fryer Single Tank Sirman ELDORADO 8 from Cookkart! This commercial-grade deep fryer is designed to elevate your cooking experience to new heights. With its powerful heating element and large capacity tank, you can fry up delicious dishes with ease and efficiency. The sleek design and durable construction of the Sirman ELDORADO 8 make it a must-have appliance for any professional kitchen. Enhance your culinary creations and take your cooking skills to the next level with this premium deep fryer from Cookkart. Experience the power and precision of the Sirman ELDORADO 8 - your secret ingredient for success in the kitchen!



### Technical Specifications

Dimensions in MM (WxDxH) :	mm 230x205 h.100
Gross weight :	kg 8
Model Name/Number :	ELDORADO 8
Net Weight (Kg) :	kg 7
Power :	watt 3.300
Power source :	1ph
Ship Weight (kg) :	mm 570x320x420
Tank Capacity :	min. lt 3 - max lt 5

### 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.