

Deep Fryer Double Tank Sirman ELDORADO 8X2

Rs. 48600 (GST Extra)

Cookkart presents the Sirman ELDORADO 8X2 Deep Fryer Double Tank - the ultimate kitchen powerhouse for culinary perfection! Ideal for commercial kitchens, this top-of-the-line deep fryer is designed to deliver maximum efficiency and performance. Boasting a sleek design and durable construction, the Sirman ELDORADO 8X2 is equipped with dual tanks, allowing you to fry multiple foods simultaneously with ease.



With its advanced technology and precise temperature control, this deep fryer ensures consistent and crispy results every time. Prepare delectable fried dishes for your customers in no time, thanks to the high capacity of the Sirman ELDORADO 8X2. Elevate your kitchen operations and take your culinary creations to the next level with this cutting-edge deep fryer from Cookkart. Invest in the Sirman ELDORADO 8X2 Deep Fryer Double Tank and experience a new level of cooking excellence. Order now and revolutionize your kitchen!

Technical Specifications

Dimensions in MM (WxDxH) :	mm 230x205 h.100 (x2)
Gross weight :	kg 15
Model Name/Number :	ELDORADO 8x2
Net Weight (Kg) :	kg 14
Power :	watt 3.300+3.300
Power source :	1ph/3ph
Ship Weight (kg) :	mm 720x540x480
Tank Capacity :	min. lt 3 - max lt 5 (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 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.