

## **Deep Fryer Single Tank Sirman ELDORADO 10R**

Rs. 61500 (GST Extra)

Introducing the Deep Fryer Single Tank Sirman ELDORADO 10R from Cookkart - your ultimate kitchen companion for delicious crispy delights! With its sleek design and reliable performance, this commercial deep fryer is perfect for enhancing your kitchen efficiency. The Sirman ELDORADO 10R features a spacious single tank, allowing you to fry large quantities of food with ease.

Experience unparalleled frying power with precision temperature controls, ensuring that your dishes are cooked to perfection every time. The durable construction of this deep fryer guarantees long-lasting performance, making it a valuable addition to any commercial kitchen.

Upgrade your culinary game and elevate your menu offerings with the Deep Fryer Single Tank Sirman ELDORADO 10R from Cookkart. Unlock the potential of your kitchen with this top-of-the-line appliance that delivers exceptional results with every use. Order yours today and take your frying to the next level!



## **Technical Specifications**

Dimensions in MM (WxDxH): mm 250x240 h.100

Model Name/Number : ELDORADO 10R

Net Weight (Kg) : kg 9

Power : watt 6.000

Power source : 3ph

Ship Weight (kg) : mm 720x540x480 Tank Capacity : min. It 3,8 - max It 6

## **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.hq@gmail.com | cookkart.in