

Deep Fryer 4ltr Electric Single Tank Indulge

Rs. 8100 (GST Extra)

Revolutionize your cooking experience with the Cookkart Deep Fryer 4ltr Electric Single Tank Indulge. This powerful kitchen essential with a 4-liter capacity exudes efficiency and convenience, allowing you to fry your favorite foods to perfection with ease. The sleek design and electric operation make it a must-have for any kitchen enthusiast or professional chef looking to create delicious dishes effortlessly. Elevate your culinary skills and take your recipes to new heights with the Cookkart Deep Fryer - the ultimate tool for frying success.



Technical Specifications

Dimension in MM (L X W X H) :	217×400×320
Power :	2000W
Power Supply :	220V/50Hz/1Ph
Tank Capacity :	4 Ltr
Temperature Range :	60°C–190°C
Weight in Kgs :	4.1
No of Tanks :	1

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.