

## **Deep Fryer 6ltr Electric Single Tank Indulge**

Rs. 8500 (GST Extra)

Upgrade your kitchen game with the Cookkart Deep Fryer 6ltr Electric Single Tank Indulge. This sleek and powerful fryer is designed to take your cooking to the next level. Say goodbye to mediocre frying and hello to perfection with this must-have appliance. Boasting a 6-liter capacity, this deep fryer is perfect for all your frying needs. With a single tank design, it's easy to use and clean, making meal prep a breeze. Get ready to indulge in crispy, delicious fried foods with the Cookkart Deep Fryer. Elevate your culinary skills and impress your guests with every dish you create. Order yours today and experience the magic of professional frying in the comfort of your own kitchen.



## **Technical Specifications**

Dimension in MM (L X W X H): 310×410×290

Power : 2500W

Power Supply : 220V/50Hz/1Ph

Tank Capacity : 6 Ltr

Temperature Range : 60°C□190°C

Weight in Kgs : 5.6 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 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