

Deep Fryer 8ltr Electric Single Tank Indulge

Rs. 9300 (GST Extra)

Transform your kitchen into a culinary haven with Cookkart's Deep Fryer 8ltr Electric Single Tank Indulge. Unleash the power of precision frying with this cutting-edge appliance that promises efficiency and delectable results every time. Elevate your cooking game with this sleek and reliable deep fryer, perfect for unleashing your culinary creativity. Don't miss out on the opportunity to take your dishes to the next level with Cookkart's top-of-the-line Deep Fryer. Order yours today and revolutionize the way you fry!



Technical Specifications

Dimension in MM (L X W X H) :	310×410×290
Power :	2800W
Power Supply :	220V/50Hz/1Ph
Tank Capacity :	8 Ltr
Temperature Range :	60°C–190°C
Weight in Kgs :	6.2
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.