

Deep Fryer 12ltr Electric Double Tank Indulge

Rs. 16200 (GST Extra)

Discover the ultimate addition to your commercial kitchen with the Cookkart Deep Fryer 12ltr Electric Double Tank Indulge. This powerful appliance delivers unparalleled performance and efficiency, allowing you to fry up deliciously crispy treats with ease. With a generous 12-liter capacity and double tank design, you can cook multiple batches simultaneously, saving you valuable time and increasing productivity.

The Cookkart Deep Fryer is equipped with precision temperature control, ensuring perfect results every time. Its durable construction and reliable electric operation make it ideal for high-volume use in restaurants, food trucks, and catering businesses. Elevate your frying game with this versatile and professional-grade deep fryer that will take your culinary creations to the next level.

Bring the sizzle to your kitchen and make a statement with the Cookkart Deep Fryer 12ltr Electric Double Tank Indulge. Upgrade your frying experience today and stand out from the crowd with this exceptional appliance that combines quality, performance, and convenience in one impressive package.



Dimension in MM (L X W X H) : 590x385x220Power : 2500W X 2Power Supply : 220V/50Hz/1PhTank Capacity : 6 Ltr + 6 LtrTemperature Range : $60^{\circ}C 190^{\circ}C$

Weight in Kgs : 10.2 No of Tanks : 2

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.