

## Deep Fryer 16ltr Electric Double Tank Indulge

Rs. 18400 (GST Extra)

Indulge in the ultimate frying experience with the Cookkart Deep Fryer 16ltr Electric Double Tank. This powerful appliance is designed to elevate your cooking game to new heights with its dual tank capacity, allowing you to fry multiple batches at once. Say goodbye to long waiting times and hello to efficiency in the kitchen.

This electric deep fryer exudes power and reliability, ensuring consistent and crispy results every time you use it. The 16-liter capacity means you can cook up a storm for gatherings, parties, or even commercial settings. The double tank design enables you to multitask and save time, making it a must-have for any kitchen enthusiast or professional chef.



Don't settle for ordinary frying experiences - treat yourself to the Cookkart Deep Fryer and unleash your culinary creativity. Elevate your dishes with perfectly fried treats that will leave your guests craving for more. Upgrade your cooking game today with this cutting-edge appliance that promises to deliver nothing but the best.

### Technical Specifications

Dimension in MM (L X W X H) :	392x410x340
Power :	2800W
Power Supply :	220V/50Hz/1Ph
Tank Capacity :	8 Ltr + 8 Ltr
Temperature Range :	60°C-190°C
Weight in Kgs :	11 Kgs
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 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.