

Deep Fryer 22ltr Electric Double Tank Indulge

Rs. 22000 (GST Extra)

Upgrade your kitchen with the Cookkart Deep Fryer 22ltr Electric Double Tank Indulge! This powerful appliance is designed to take your cooking to the next level with its dual tank design, allowing you to fry more of your favorite foods at once. The 22-liter capacity ensures you can keep up with high-demand situations, while the electric operation makes it easy and convenient to use. Say goodbye to long wait times and hello to perfectly fried dishes every time. Elevate your culinary experience with the Cookkart Deep Fryer 22ltr Electric Double Tank Indulge today!



Technical Specifications

Dimension in MM (L X W X H) : 725×440×345

Power : 3200W x 2

Power Supply : 220V/50Hz/1PhTank Capacity : 11 Ltr + 11 ltrTemperature Range : $60^{\circ}C \sqcap 190^{\circ}C$

Weight in Kgs : 15 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.

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