

Deep Fryer 11ltr Electric

Rs. 10800 (GST Extra)

Looking for a powerful solution to level up your commercial kitchen operations? Look no further than the Cookkart Deep Fryer 11ltr Electric. This versatile and high-performance deep fryer is designed to meet the demands of busy kitchens, delivering crispy and delicious results every time.

With a generous 11-liter capacity, this deep fryer is perfect for preparing large batches of fried goodies with ease. Its electric operation ensures quick and efficient cooking, saving you time and energy in the kitchen. The durable construction of this deep fryer makes it a reliable and long-lasting addition to any professional kitchen setup.

Take your frying game to the next level with the Cookkart Deep Fryer 11ltr Electric. Whether you are frying chicken, fish, or French fries, this powerful appliance will help you achieve perfect results with every batch. Invest in the Cookkart Deep Fryer and elevate your culinary creations to new heights. Order yours today and experience the difference in your kitchen!



Technical Specifications

Dimension in MM (L X W X H)	: 370×440×340
Power	: 3200W
Power Supply	: 220V/50Hz/1Ph
Tank Capacity	: 11 Ltr
Temperature Range	: 60°C–190°C
Weight in Kgs	: 11.4
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.