

Deep Fryer Double 12Ltr Gas

Rs. 15200 (GST Extra)

Upgrade your kitchen game with the Cookkart Deep Fryer Double 12Ltr Gas! This powerful appliance is designed to take your frying skills to the next level, allowing you to create deliciously crispy foods with ease. With its generous 12-liter capacity, you can fry larger quantities in no time, making it perfect for busy commercial kitchens. The gas-powered feature ensures quick and efficient cooking, while the double basket design allows you to fry multiple items simultaneously. Say goodbye to soggy fries and hello to perfectly golden delights with the Cookkart Deep Fryer Double 12Ltr Gas. Level up your culinary creations today!



Technical Specifications

Dimension in MM (L X B X H)	: 645X460X390
Gas Consumption	: 0.2 Kg / Hr
Gas Pressure	: 3000 to 4000 Pa
Weight in Kgs	: 22 Kgs
Capacity	: 6 Ltrs + 6 Ltrs

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.