

Deep Fryer 3.2Ltr Sirman

~~Rs. 23500~~ **Rs. ₹ 22,500**
(GST Extra)

Introducing the Deep Fryer 3.2Ltr Sirman by Cookkart - the ultimate powerhouse for all your frying needs! This top-of-the-line deep fryer boasts a generous 3.2-liter capacity, allowing you to fry up a storm with ease. Whether you're cooking up crispy fries, crunchy chicken wings, or delicious donuts, this fryer can handle it all.

With its durable construction and user-friendly design, the Deep Fryer 3.2Ltr Sirman is a must-have for any kitchen. Its sleek stainless steel exterior not only looks stylish but also ensures long-lasting performance. The intuitive controls make operation a breeze, so you can focus on creating mouthwatering dishes without any hassle.

Upgrade your kitchen arsenal with the Deep Fryer 3.2Ltr Sirman and take your frying game to the next level. Say goodbye to soggy fried foods and hello to perfectly crispy delights every time. Don't miss out on this powerhouse fryer - order yours today and experience the magic of professional-grade frying at home!



Technical Specifications

Dimension in MM (L X W X H) :	180x420x360mm (LxBxH)
Power :	watt 2.700
Power source :	1ph
Size of basket :	mm 220x120 h.100
Tank Capacity :	min. lt 1,8 - max lt 3,2
Weight in Kgs :	6 Kgs

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.