

Deep Fryer 20Ltr Gas Dean

~~Rs. 162000~~ **Rs. ₹ 150,000**
(GST Extra)

Upgrade your kitchen with the Cookkart Deep Fryer 20Ltr Gas Dean, the ultimate powerhouse for all your frying needs. This commercial-grade deep fryer is designed to deliver exceptional performance and efficiency, ensuring that your dishes are cooked to perfection every time. With a generous 20-liter capacity, you can easily fry large batches of your favorite foods with ease. The gas-powered design provides quick and even heating, giving you complete control over the cooking process. Say goodbye to soggy and greasy food - the Cookkart Deep Fryer 20Ltr Gas Dean guarantees crisp and delicious results that will keep your customers coming back for more. Invest in this top-of-the-line deep fryer and take your culinary creations to the next level. Order yours today and experience the difference!



Technical Specifications

Dimension in CM (L X W X H)	: 39.4cm x 74.3cm x 114.3cm
Frying Area	: 35 x 34.9 x 10.7 cm
Gas Input	: 105,000 Btu/hr. (26,481 kcal) (30.8 kw)
Legs	: 6" (15 cm) adjustable steel legs
Weight in Kgs	: 68Kgs
Oil Capacity	: 21 Ltr

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.