

Vegetable Cutting Machine Sirman

~~Rs. 103600~~ **Rs. ₹ 100,000**
(GST Extra)

Upgrade your kitchen efficiency with the Vegetable Cutting Machine Sirman from Cookkart! Designed for high-volume food preparation, this cutting machine is a powerhouse that streamlines your vegetable processing tasks. Experience unmatched precision, speed, and consistency in your food prep, thanks to the cutting-edge technology and robust construction of Sirman. Elevate your culinary experience and revolutionize your kitchen operations with this must-have equipment. Invest in the Vegetable Cutting Machine Sirman today and take your food business to greater heights!



Technical Specifications

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|-----------------------------|---------------------|
| Dimension in MM (L X W X H) | : 225x195x255 mm |
| Disc revolutions | : r.p.m. 300 |
| Power Supply | : 1ph/3ph |
| Weight in Kgs | : 18.5 Kgs |
| Motor Power | : Watt 515 - Hp 0,7 |

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.