

Cabbage Cutting Machine

Rs. 24600 (GST Extra)

Revolutionize your kitchen operations with the high-performance Cabbage Cutting Machine from Cookkart. This efficient and powerful machine is designed to streamline your food preparation process, saving you time and effort. With its precision cutting capabilities, you can quickly slice through cabbage with ease, ensuring consistent results every time. Upgrade your commercial kitchen with this must-have equipment and experience a new level of efficiency and productivity. Get your hands on the Cookkart Cabbage Cutting Machine today and witness the power of cutting-edge technology at your fingertips!



Technical Specifications

Capacity (Per Hour)	: 150 - 200 Kgs
Dimension in Inches (L X W X H)	: 25X19X35
Motor Power	: 1 HP
Motor RPM	: 1440
Weight in KG	: 45

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.