

Chicken Cleaning Machine 5 Birds

~~Rs. 22800~~ **Rs. ₹ 20,800**
(GST Extra)

Introducing the Cookkart Chicken Cleaning Machine 5 Birds - your ultimate solution for efficient and hassle-free poultry processing! Specially designed to streamline your operations, this cutting-edge machine is built to tackle the task of cleaning up to 5 birds in no time. Say goodbye to time-consuming and labor-intensive manual cleaning processes!

With precision engineering and advanced technology, the Cookkart Chicken Cleaning Machine ensures thorough cleaning while maintaining the quality and hygiene standards of your poultry. Its powerful performance and user-friendly design make it a must-have for any commercial kitchen or food processing facility.

Experience unmatched speed, reliability, and convenience with the Cookkart Chicken Cleaning Machine 5 Birds. Elevate your poultry processing efficiency and take your business to new heights with this incredible innovation. Invest in quality, invest in Cookkart!

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Technical Specifications

Dimension in MM (L X B X H)	: 460X670X810
Drive Type	: Belt drive , Normal
Drum Size	: 23 X 20
Power	: 1200 Watts
Capacity	: 5 Birds
Motor Power	: 1 Hp Crompton

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.