

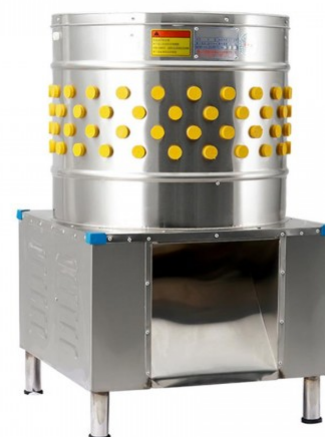
## Chicken Cleaning Machine 20 Birds

~~Rs. 92000~~ **Rs. ₹ 89,300**  
(GST Extra)

Introducing the powerful Chicken Cleaning Machine from Cookkart, designed to revolutionize your food preparation process. With the capacity to clean 20 birds effortlessly and efficiently, this machine streamlines your workflow, saving you time and effort in the kitchen.

Say goodbye to the tedious task of hand cleaning chickens, and experience the convenience and speed of this innovative machine. Its robust construction ensures durability and longevity, while its user-friendly design makes operation a breeze.

Invest in the Cookkart Chicken Cleaning Machine today and elevate your food production to new heights. Boost your kitchen efficiency, enhance productivity, and deliver top-quality dishes with this must-have tool. Order now and experience the convenience and power of this game-changing appliance!



### Technical Specifications

Diemension in MM ( L X B X H ) :	460X670X810
Drive Type :	Gear Box
Power :	1300 Watts
Capacity :	20 Birds
Motor Power :	2.5 Hp Motor with Gearbox

### 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.