

Sevai Making Machine 3 Hp

Rs. 46000 (GST Extra)

Introducing the powerful Sevai Making Machine 3 Hp by Cookkart! Elevate your kitchen experience with this high-performance machine designed to effortlessly create delicious sevai dishes in no time. With a robust 3 Hp motor, this machine guarantees efficiency and reliability with every use.

Say goodbye to manual labor and hello to streamlined sevai making with Cookkart's innovative machine. Whether you're a professional chef or a home cook, this machine is perfect for enhancing productivity and delivering consistent results every time.

With its durable construction and user-friendly design, the Sevai Making Machine 3 Hp is a must-have addition to any kitchen. Take your culinary creations to the next level and impress your customers or guests with flavorful and fresh sevai made effortlessly with Cookkart's cutting-edge machine.

Invest in the Sevai Making Machine 3 Hp by Cookkart today and experience the ultimate convenience and quality in sevai production. Elevate your cooking game and reach new heights of culinary excellence with this powerful machine by your side.

Technical Specifications

Bearing Size	: 6206 2RS
Die Size	: 110 mm
Power Consumption	: 2.2 Unit / Hr
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 170 Kgs
Capacity	: 25 to 30 Kgs
Motor Power	: 3 HP / Single Phase
Motor RPM	: 1440

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.