

## Automatic Chicken Cutting Machine

~~Rs. 385000~~ **Rs. ₹ 362,000**  
(GST Extra)

Upgrade your efficiency in the kitchen with the state-of-the-art Automatic Chicken Cutting Machine from Cookkart. This cutting-edge appliance is designed to streamline your food preparation process, saving you time and effort. Say goodbye to tedious manual cutting and hello to precision cuts at the push of a button. Boost your productivity, maximize your output, and elevate your culinary experience with this powerful and reliable machine. Invest in the future of your kitchen with Cookkart's Automatic Chicken Cutting Machine today!



### Technical Specifications

Blade Dia	: 30mm L x 20-50mm W x *Meat height 40mm L x 20-50mm W x *Meat height 60mm L x 20-50mm W x *Meat height
Blade Size	: 9B/7B/5B (Extras)
Dimension in CM (L X W X H)	: 1500mm L x 650mm W x 950mm H
Power (W)	: 2.2 KW
Voltage	: 220/240
Weight in Kgs	: 250 Kgs
Capacity (Per Hour)	: 500 Kg / Hr
Type	: Chilled and Frozen Chicken

### 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.