

Potato Peeler Machine 15kg

Rs. 25800 (GST Extra)

Revolutionize your kitchen efficiency with Cookkart's Potato Peeler Machine 15kg! This powerful and reliable machine is designed to streamline your peeling process, saving you time and effort. With a 15kg capacity, you can peel large quantities of potatoes effortlessly, making it perfect for commercial kitchens and food establishments. Say goodbye to tedious manual peeling and hello to quick and efficient results with this must-have kitchen essential. Invest in the Cookkart Potato Peeler Machine 15kg and take your food preparation to the next level!



Technical Specifications

Batch Capacity	: 15 Kgs
Weight in Kgs	: 70 Kgs
Batch Duration	: 8-10 Minutes
Dimension in Inches (L X W X H)	: 32X37X19
Motor Power	: 1 HP
Motor RPM	: 1440 RPM

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 Reception:** 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.