

Potato Slicer Machine 3 Die

~~Rs. 26400~~ **Rs. ₹ 25,000**
(GST Extra)

Introducing the powerful and efficient Potato Slicer Machine 3 Die from Cookkart! Elevate your food preparation game with this cutting-edge equipment designed to slice potatoes with precision and ease. Whether you are a professional chef or a cooking enthusiast, this machine is a game-changer in your kitchen. The 3 different dies included allow you to create various shapes and sizes of potato slices, adding versatility to your culinary creations. Say goodbye to tedious manual slicing and hello to streamlined efficiency with the Potato Slicer Machine 3 Die from Cookkart. Invest in this reliable and high-performance machine to take your cooking skills to the next level.



Technical Specifications

Dimension in Inches (L X H X W) :	20 X 27 X 15
Weight in Kgs :	50 Kgs
Capacity :	200-250 KG
No of Dies :	3-DIE

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.