

Vegetable Slicer and Cutting Machine 4.5 Ltrs Robot Coupe

Rs. 295800 (GST Extra)

Enhance your kitchen efficiency with the Vegetable Slicer and Cutting Machine 4.5 Ltrs Robot Coupe from Cookkart. This innovative kitchen gadget is a game-changer, designed to streamline your food preparation process. With its powerful slicing and cutting capabilities, you can effortlessly create perfectly chopped vegetables in no time. Elevate your culinary experience and save valuable time with this high-performance kitchen appliance. Upgrade your kitchen arsenal with the Vegetable Slicer and Cutting Machine 4.5 Ltrs Robot Coupe from Cookkart today!



Technical Specifications

Blade(s)	: Stainless steel smooth blade - Included
Cutter	: 4.5 L stainless steel bowl with handle
Dimensions in MM (WxDxH)	: 320 x 305 x 590
Discs	: Not included
Ejection	: Continuous
Feed tube(s)	: Half moon hopper 1.6 L, Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included, Stainless Steel
Gross weight (kg)	: 23
Induction Motor	: Yes
Motor Base	: Metal
Net Weight (Kg)	: 22
Pulse	: Yes
Speed(s)	: 300 to 3500 rpm for cutter, 300 to 1000 rpm for vegetable slicer
Voltage	: Single phase
Wattage	: 1000 W

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.