

Potato Peeler Sirman PPJ6SC

Rs. 127200 (GST Extra)

Introducing the Potato Peeler Sirman PPJ6SC, a powerhouse kitchen appliance from Cookkart designed to revolutionize your food preparation process! This commercial-grade potato peeler is a game-changer for any food establishment looking to streamline operations and boost efficiency.

With its robust construction and cutting-edge technology, the Sirman PPJ6SC ensures quick and precise peeling of potatoes, saving you valuable time in the kitchen. Its high-performance motor and sharp peeling blade guarantee consistent results, while its user-friendly design makes it easy to operate and maintain.

Say goodbye to tedious hand-peeling and hello to effortless potato preparation with the Potato Peeler Sirman PPJ6SC. Invest in this top-of-the-line kitchen essential from Cookkart and experience unrivaled productivity and performance in your culinary endeavors. Elevate your cooking game today with the Sirman PPJ6SC - the ultimate solution for all your potato peeling needs!



Technical Specifications

Dimensions in MM (WxDxH) :	mm 720x570x1020
Gross weight	: kg 35
Model Name/Number	: PPJ6 SC
Net Weight (Kg)	: kg 23
Output/h.	: kg/h.105
Power	: watt 370 - Hp 0,50
Power source	: 1ph/3ph
Revolutions	: rpm 320
Capacity	: kg 6 - lt 10

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.