

## Potato Peeler Sirman PPJ10SC

Rs. 207200 (GST Extra)

Unleash the full potential of your kitchen with the Potato Peeler Sirman PPJ10SC from Cookkart! This heavy-duty, high-performance machine is a must-have for any professional kitchen looking to streamline their potato peeling process. With its robust construction and efficient peeling capabilities, this potato peeler promises to save you time and effort in food preparation.



Equipped with powerful features such as a corrosion-resistant stainless steel body, a large capacity drum, and user-friendly controls, the Sirman PPJ10SC ensures consistent and flawless peeling results every time. Say goodbye to manual peeling hassles and hello to increased productivity and efficiency in your kitchen.

Invest in the Potato Peeler Sirman PPJ10SC from Cookkart today and experience the difference in performance and quality that this top-of-the-line machine has to offer. Elevate your culinary creations with ease and precision, and elevate your business to new heights of success. Upgrade your kitchen arsenal with this exceptional potato peeler and take your food preparation game to the next level!

### Technical Specifications

Dimensions in MM (WxDxH) :	mm 720x570x1200
Gross weight	: kg 51.5
Model Name/Number	: PPJ 10 SC
Net Weight (Kg)	: kg 41.5
Output/h.	: kg 170
Power	: watt 735 - Hp 1
Power source	: 1ph/3ph
Revolutions	: rpm 320
Capacity	: kg 10 - lt 20

### 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.