

Potato Peeler Sirman PPJ20SC

Rs. 242900 (GST Extra)

Transform your kitchen with the Potato Peeler Sirman PPJ20SC from Cookkart. Revolutionize your food preparation process with this powerful and efficient potato peeler. Say goodbye to tedious peeling tasks as this innovative machine streamlines your workflow, saving you time and effort. Featuring a robust design and high-quality materials, the Potato Peeler Sirman PPJ20SC is built to last and withstand heavy-duty usage in any commercial kitchen. Boost your productivity and elevate your culinary creations with this must-have kitchen appliance. Unlock the full potential of your kitchen with the Potato Peeler Sirman PPJ20SC from Cookkart.



Technical Specifications

Dimensions in MM (WxDxH) :	mm 640x760x1400
Gross weight	: kg 62
Model Name/Number	: PPJ 20 SC
Net Weight (Kg)	: kg 52
Output/h.	: kg/h. 340
Power	: watt 1102 - Hp 1,5
Power source	: 1ph/3ph
Revolutions	: rpm 275
Capacity	: kg 20 - lt 35

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.