

Vegetable Cutting Machine 150Kgs

Rs. 19000 (GST Extra)

Transform your kitchen efficiency with the Cookkart Vegetable Cutting Machine 150Kgs. This heavy-duty marvel will revolutionize your food preparation process, allowing you to effortlessly slice and dice up to 150kgs of vegetables in no time. Say goodbye to tedious manual chopping and experience the power of precision cutting at your fingertips. Boost your productivity, save time, and elevate your culinary creations with this top-of-the-line vegetable cutting machine from Cookkart. Unlock the potential of your kitchen today!



Technical Specifications

Brand	: Lakshmi
Cutting Methods	: Slicing , Dicing , Shredding
Diemension in MM (L X B X H)	: 355X240X430
Length Of Power Cord	: 45 MM
No of Blades	: 1 (Additional Blades can be Purchased on need at Rs,1300 per blade)
Power Consumption	: 0.5 KW / H
Weight in Kgs	: 27 Kgs
Capacity	: 150 Kgs
Motor Power	: 0.5 HP

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.