

Bone Saw Machine Sirman SO 1650 F3

~~Rs. 166000~~ **Rs. ₹ 164,300**
(GST Extra)

Introducing the cutting-edge Bone Saw Machine Sirman SO 1650 F3 from Cookkart - your ultimate solution for efficient meat processing! This top-of-the-line machine is designed to handle the toughest cutting tasks with precision and speed. With its robust construction and advanced technology, this bone saw machine guarantees flawless results every time.

Ideal for butchers, restaurants, and food processing facilities, the Sirman SO 1650 F3 offers unparalleled power and performance. Its versatile design allows for seamless operation and ensures consistent, high-quality cuts. Say goodbye to tedious manual cutting tasks and revolutionize your workflow with this innovative bone saw machine.

Equipped with cutting-edge features and built to last, the Sirman SO 1650 F3 is a must-have tool for any professional kitchen. Enhance productivity, save time, and elevate the quality of your products with this remarkable machine. Invest in the future of your business with the Bone Saw Machine Sirman SO 1650 F3 from Cookkart - where cutting-edge technology meets unrivaled performance. Unlock your full potential today!



Technical Specifications

Blade Length	: 1650 mm
Dimension in MM (L X W X H)	: 750x580x1230
Pulley	: 210 mm
Weight in Kgs	: 36 kg
Working surface	: 430x475 mm
Motor Power	: 1phase - Hp 1.5 / rpm 1400

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 Reception:** 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.