

Onion Peeling Machine 20kgs

Rs. 41200 (GST Extra)

Looking to revolutionize your kitchen's efficiency and productivity? Look no further than the Cookkart Onion Peeling Machine 20kgs! This powerful and innovative machine will peel through onions effortlessly, saving you valuable time and effort in the kitchen. Say goodbye to tedious manual peeling and hello to streamlined operations with this high-capacity machine. With a peeling capacity of 20kgs, this machine is designed to handle large volumes of onions with ease. Invest in the Cookkart Onion Peeling Machine 20kgs and experience a game-changing solution for your food preparation needs.



Technical Specifications

Batch Capacity	: 20 Kgs
Peeling Time	: 5 Mins per Batch
Weight in Kgs	: 75 Kgs
Dimension in Inches (L X W X H)	: 28X20X42
Motor Power	: 1 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 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.