

## **Bone Saw Machine Sirman SO 2400 INOX**

Rs. 600000 Rs. [] 591,500 (GST Extra)

Introducing the high-performance Bone Saw Machine Sirman SO 2400 INOX by Cookkart! Engineered for precision with premium stainless steel construction, this industrial-grade bone saw machine is a game-changer for businesses in the food industry.

With its powerful cutting capabilities, the Sirman SO 2400 INOX is designed to effortlessly slice through bones, making it ideal for butchers, restaurants, and meat processing facilities. Its durable build ensures long-lasting performance, while the sleek stainless steel finish adds a touch of professionalism to any commercial kitchen.

Equipped with advanced features, such as a sharp blade and easy-to-use controls, this bone saw machine guarantees efficient and precise cutting every time. Boost productivity and streamline your operations with the Bone Saw Machine Sirman SO 2400 INOX from Cookkart - where quality meets innovation for exceptional results. Order now and take your business to the next level!



## **Technical Specifications**

Blade Length : 2400 mm

Dimension in MM (L X W X H): 444x524x715 mm

Pulley : 300 mm

Weight in Kgs : 100 kg

Working surface : 575x705 mm

Motor Power : 1phase - Hp 2 / rpm 900

## **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.

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