

Vacuum Packing Machine Sirman

Rs. 199800 (GST Extra)

Discover the ultimate solution for extending the shelf life of your food items with the Vacuum Packing Machine Sirman from Cookkart. This innovative and reliable machine is designed to effectively seal in freshness and flavor, ensuring that your products stay at their peak quality for longer periods. With its advanced features and durable construction, this vacuum packing machine is a powerhouse when it comes to preserving food items. Improve efficiency, reduce waste, and enhance the overall customer experience with the Vacuum Packing Machine Sirman – a must-have for any commercial kitchen looking to elevate its food preservation game. Upgrade your culinary operations today with Cookkart's top-of-the-line vacuum packing solution!



Technical Specifications

Cavity dimensions : mm 340x360 h.160

Dimension in MM (L X W X H): 402x525x408 mm (LXBXH)

Power : 0.35KW
Power source : 1ph
Sealing bar : 310 MM
Vacuum pump : 8 Mc/h
Weight in Kgs : 38 Kgs

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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