

Chicken Cleaning Machine 3 Birds

Rs. 19000 ~~Rs.~~ ₹ 16,200
(GST Extra)

Discover the ultimate time-saving solution for your kitchen with the Chicken Cleaning Machine 3 Birds from Cookkart. Engineered to streamline your food prep process, this innovative machine is designed to effortlessly clean and prepare up to 3 birds at once. Say goodbye to tedious manual cleaning and hello to efficiency and productivity. With cutting-edge technology and precision engineering, this machine ensures consistent results every time. Elevate your kitchen experience and take your cooking game to the next level with the Chicken Cleaning Machine 3 Birds from Cookkart. Invest in convenience, invest in quality, and revolutionize the way you work in the kitchen.



Technical Specifications

Diemension in MM (L X B X H)	: 460X670X810
Drive Type	: Belt drive , Warm
Drum Size	: 19 X 18
Power	: 1000 Watts
Capacity	: 3 Birds
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 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.