

Bread Slicer 12mm

Rs. 45700 **Rs. ₹ 42,900**
(GST Extra)

Enhance your bakery operations with the Cookkart Bread Slicer 12mm - the ultimate tool for precision and efficiency in slicing breads of all types. This robust machine is designed to cut through loaves effortlessly, producing perfectly even slices that will impress your customers every time. The 12mm thickness setting ensures uniformity in each slice, resulting in a professional presentation that will elevate the appeal of your baked goods. Increase productivity and streamline your workflow with this high-performance bread slicer from Cookkart. Invest in quality, invest in excellence.



Technical Specifications

Dimension in MM (L X W X H)	: 650X660X760
Power Consumption	: 0.25 KW
Power Supply	: 240 V / 50 Hz
Special Features	: 1) Slicing Blades(Imported from Japan). 2) Max bread length 380mm. 3) Production capacity 200-300pcs/h. 4) Copper motor inside. 5) 1mm thickness platform stainless steel 6) Slicing thickness: 12mm
Weight in Kgs	: 59 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.