

Vegetable Cutting Machine 150Kgs

Rs. 53000 (GST Extra)

Upgrade your kitchen efficiency with the high-performance Vegetable Cutting Machine 150Kgs from Cookkart. This robust machine is designed to slice through vegetables with ease, saving you valuable time and effort in food preparation. With a cutting capacity of 150Kgs, this machine is a powerhouse that can handle large volumes of vegetables effortlessly. Whether you are running a commercial kitchen or a bustling restaurant, this Vegetable Cutting Machine is the perfect investment to streamline your operations. Say goodbye to tedious manual chopping and hello to precision cutting with this essential kitchen companion. Get your hands on the Vegetable Cutting Machine 150Kgs from Cookkart and elevate your culinary creations to new heights!



Technical Specifications

Dimension in MM (L X W X H)	: 650X315X535
No of Blades	: 5
Power Consumption	: 0.55 KW
Power Supply	: 220 V / 50 Hz
Weight in Kgs	: 18 Kgs
Capacity	: 150 Kgs / Hr
Motor Power	: 0.75 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 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.