

## Scalding Tank 600mm 10 Birds

Rs. 41500 (GST Extra)

Introducing the Scalding Tank 600mm 10 Birds from Cookkart: The Ultimate Solution for Efficient Poultry Processing

Enhance your poultry processing operations with the powerful Scalding Tank 600mm 10 Birds from Cookkart. This robust and reliable equipment is designed to deliver top-notch performance, ensuring optimal scalding of up to 10 birds simultaneously.

With a 600mm capacity, this high-capacity scalding tank offers ample space to streamline your processing workflow and boost efficiency. Its durable construction and efficient design make it a must-have tool for any commercial or industrial poultry processing facility.

Experience the power of precision and productivity with the Scalding Tank 600mm 10 Birds from Cookkart. Invest in this game-changing equipment and revolutionize the way you process poultry today. Order now and take your operations to the next level!



## **Technical Specifications**

Power : Gas or Heater Fittings

Tank Dimension: 600 mm Capacity: 10 Birds

Material : Stainless Steel 304 Grade

## **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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in