

## Scalding Tank 680mm 15 Birds

Rs. 54000 (GST Extra)

Introducing Cookkart's top-of-the-line Scalding Tank 680mm 15 Birds, designed to revolutionize your poultry processing operation. This powerful scalding tank is meticulously crafted for efficiency, durability, and precision. With a capacity to handle 15 birds at a time, it ensures a streamlined and rapid scalding process like never before.

The 680mm size of the tank allows ample space for optimal scalding, guaranteeing uniform results with each batch. Say goodbye to inefficiencies and welcome a new era of productivity with Cookkart's Scalding Tank. Invest in quality, invest in Cookkart.



## **Technical Specifications**

Power : Gas or Heater Fitting

Tank Dimension: 680 mm Capacity: 15 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.