

## Scalding Tank 780mm 25 Birds

Rs. 69300 (GST Extra)

Introducing the Cookkart Scalding Tank 780mm 25 Birds - the ultimate solution for your poultry processing needs. This robust and efficient scalding tank is designed to handle up to 25 birds at a time, ensuring a quick and seamless process.

With its durable construction and large capacity, this scalding tank is perfect for commercial use in butcher shops, restaurants, or small-scale poultry farms. The 780mm size allows for easy handling and maneuverability, giving you the power to efficiently scald poultry with precision and care.

Say goodbye to inefficient scalding processes and hello to the Cookkart Scalding Tank 780mm 25 Birds. Enhance your poultry processing workflow with this high-performance equipment that guarantees optimal results every time. Invest in your business success with this game-changing scalding tank today.



## **Technical Specifications**

Power : Gas or Heater Fitting

Tank Dimension: 780 mm Capacity: 25 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.