



Bowl Chopper 2 hp

Rs. 98700 (GST Extra)

Introducing the Bowl Chopper 2 hp by Cookkart - the ultimate kitchen powerhouse for all your food processing needs. This high-performance machine is designed to chop, mix, and emulsify ingredients with precision and efficiency. With its powerful 2 hp motor, the Bowl Chopper can tackle even the toughest tasks with ease.

Crafted with quality and durability in mind, this commercial-grade Bowl Chopper is perfect for busy kitchens, catering services, and food establishments. Its robust construction ensures long-lasting performance, making it a reliable asset for your culinary endeavors.

Experience the convenience and versatility of the Bowl Chopper 2 hp as it effortlessly prepares a wide range of ingredients, from meats and vegetables to fruits and nuts. Save time and effort in the kitchen with this innovative appliance that streamlines your food processing tasks.

Elevate your culinary creations to new heights with the Bowl Chopper 2 hp from Cookkart. Invest in this essential kitchen tool today and revolutionize the way you cook!



Technical Specifications

Power : 1.5 Kw
Voltage : 220/380 V
Capacity : 200 - 500 Kgs
Material : Stainless Steel

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 Reception:** 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.