

## Sevai Making Machine 1.5 Hp

Rs. 29000 (GST Extra)

Looking to ramp up your kitchen productivity and efficiency? Introducing the Sevai Making Machine 1.5 Hp from Cookkart! This powerful machine is designed to streamline your sevai making process, making it faster and more convenient than ever before. With a robust 1.5 Hp motor, this machine can handle large quantities of dough effortlessly, helping you meet the demands of a busy kitchen.

Experience the power of automation and precision with this Sevai Making Machine. Say goodbye to manual labor and hello to consistent, perfectly made sevai every time. Whether you are running a restaurant, catering service, or any food business, this machine is a game-changer that will help you save time and effort.

Invest in the Sevai Making Machine 1.5 Hp from Cookkart today and take your culinary creations to the next level. Boost your efficiency, quality, and output with this reliable and high-performance machine. Order now and revolutionize your sevai production process!



### Technical Specifications

Bearing Size	: 6205 2RS
Die Size	: 88 mm
Power Consumption	: 1 Unit / Hr
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 65 Kgs
Capacity	: 10 to 15 Kgs
Motor Power	: 1.5 HP / Single Phase
Motor RPM	: 1440

### 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.