

## Sevai Making Machine 2 Hp

Rs. 32800 (GST Extra)

Looking to streamline your food production process with efficiency and precision? Look no further than the Cookkart Sevai Making Machine 2 HP. This powerful machine is designed to handle the rigors of commercial food preparation, allowing you to effortlessly create delicious and authentic sevai noodles with ease. With its 2 HP motor, this machine delivers optimal performance, giving you the capability to produce large quantities of sevai in a short amount of time. Take your food business to the next level with the Cookkart Sevai Making Machine 2 HP and revolutionize your production capabilities today!



### Technical Specifications

Bearing Size	: 6205 2RS
Die Size	: 88 mm
Power Consumption	: 1.75 Unit / Hr
Voltage	: 220 V / 50 Hz
Weight in Kgs	: 110 Kgs
Capacity	: 15 to 20 Kgs
Motor Power	: 2 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 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.