

Bowl Chopper 0.5Hp

Rs. 42900 (GST Extra)

Enhance the efficiency of your kitchen operations with the Bowl Chopper 0.5Hp from Cookkart. This powerful and innovative appliance is designed to revolutionize your food preparation process. With a sleek and compact design, this bowl chopper offers optimal performance and precision in chopping and mixing ingredients.

The 0.5Hp motor ensures high-speed operation, making quick work of tough chopping tasks. Whether you are blending herbs, chopping vegetables, or mixing sauces, this bowl chopper delivers consistent results every time. Say goodbye to manual chopping and save valuable time with this efficient kitchen tool.

Upgrade your culinary experience with the Bowl Chopper 0.5Hp from Cookkart and take your dishes to the next level. Invest in quality, efficiency, and convenience with this essential kitchen appliance. Add to Cart now and elevate your cooking game!



Technical Specifications

Gear Box type : Worm Gear

Weight in Kgs : 53 KGs

Capacity : 200 Kgs

Material : Stainless Steel

Motor Power : 0.5 HP

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.