

## Automatic Sausage Filling Machine

Rs. 57000 (GST Extra)

Looking to revolutionize your sausage production process? Look no further than the Cookkart Automatic Sausage Filling Machine. This high-performance machine is engineered to streamline your production line with efficiency and precision. Say goodbye to manual filling and hello to automated perfection with this cutting-edge equipment.

The Cookkart Automatic Sausage Filling Machine is designed to increase productivity, reduce waste, and save you valuable time. Its advanced features and innovative technology make it a powerhouse in any commercial kitchen or food manufacturing facility. With its user-friendly interface and durable construction, this machine is built to perform seamlessly under heavy-duty use.

Experience the power of automation with the Cookkart Automatic Sausage Filling Machine and elevate your production capabilities to new heights. Invest in this game-changing equipment and take your sausage making process to the next level. Order now and start reaping the benefits of efficiency, consistency, and quality in every batch.



### Technical Specifications

|                      |                                         |
|----------------------|-----------------------------------------|
| Churro Maker Size    | : 65X34X38 CM                           |
| Color                | : Silver                                |
| Power                | : 40W                                   |
| Sausage Funnels      | : 16mm,22mm,32mm,38mm ( 4 Attachements) |
| Sausage Stuffer Size | : 76X38X48 CM                           |
| Weight in Kgs        | : 30 Kgs                                |
| Capacity             | : 10 Ltrs                               |
| Material             | : Stainless Steel                       |
| Type                 | : Vertical                              |

### 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.