

Gravy Machine 3Hp With Hammer

Rs. 15800 (GST Extra)

Enhance the efficiency of your commercial kitchen with the Cookkart Gravy Machine 3Hp with Hammer. This powerhouse appliance is designed to streamline your gravy-making process, delivering smooth and consistent results every time. The robust 3Hp motor ensures powerful performance, while the hammer mechanism effortlessly grinds and mixes ingredients to perfection. Say goodbye to lumps and uneven textures - this machine will transform your gravy preparation into a seamless experience. Invest in the Cookkart Gravy Machine 3Hp with Hammer and elevate your culinary creations to the next level.



Technical Specifications

Capacity (Per Hour)	: 100 - 150 Kgs
Chamber Size in Inches	: 9X3
Dimension in Inches (L X W X H)	: 23X16X29
Motor Power	: 3 HP
Weight in KG	: 42

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.