

Potato Peeler Machine 50kg**Rs. 75800 (GST Extra)**

Introducing the high-performance Potato Peeler Machine 50kg from Cookkart, your ultimate solution for effortless food preparation! This heavy-duty machine is designed to peel large quantities of potatoes with speed and precision, saving you valuable time in the kitchen. With a generous 50kg capacity, it can handle bulk peeling tasks with ease, making it perfect for commercial kitchens, restaurants, and catering businesses. Say goodbye to tedious hand peeling and hello to efficiency and productivity with the Cookkart Potato Peeler Machine 50kg. Upgrade your kitchen arsenal today and revolutionize your peeling process!

**Technical Specifications**

Peeling Capacity	: 1500 - 1800 Kgs /Hr
Weight in Kgs	: 120 Kgs
Capacity	: 50 Kgs
Material	: Stainless Steel
Dimension in Inches (L X W X H)	: 37X27X45
Motor Power	: 3 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.