

Vacuum Packing Machine

Rs. 108000 Rs. [] 100,000 (GST Extra)

Revolutionize your food preservation process with the cuttingedge Vacuum Packing Machine from Cookkart. This highperformance appliance combines unparalleled efficiency with advanced technology to seal in freshness and extend the shelf life of your ingredients. Say goodbye to food wastage and hello to preserved perfection with the ultimate vacuum packing solution. Enhance productivity, minimize waste, and elevate your culinary creations with the powerhouse Vacuum Packing Machine from Cookkart. Order now and take your food preservation game to the next level!



Technical Specifications

Chamber Dimensions W x D x H (mm) : 440x420x75mmDimension W x D x H (mm) : 540x490x505mmElectricals : 220V/50Hz/1PhModel : DZ 400T Premia

Rated Power : 1.5KW
Sealing Length : 400mm
Sealing Width : 10mm
Thickness : 0.1-0.5mm
Weight in Kgs : 75Kgs

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.

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