

Bread Slicer Butler

Rs. 76200 (GST Extra)

Introducing the Cookkart Bread Slicer Butler - the ultimate must-have tool for any bakery or kitchen. This efficient and durable bread slicer is designed to streamline the bread slicing process, saving you time and effort. With its sleek design and sharp blades, you can easily achieve uniform slices for a professional presentation.

The Bread Slicer Butler from Cookkart is a game-changer, allowing you to slice through loaves with precision and ease. Say goodbye to uneven cuts and hello to perfectly sliced bread every time. Whether you're a professional baker or a home cook, this bread slicer will enhance your culinary experience.



Invest in the Cookkart Bread Slicer Butler today and elevate your baking game! Say goodbye to manual slicing and hello to a convenient and efficient solution. Order now and experience the power of precision slicing at your fingertips.

Technical Specifications

Dimension W x D x H (mm)	: 515 x 625 x 585 mm
Electricals	: 220V / 50 Hz.
Model	: BS-370
Power	: 0.25 kW
Remarks	: 31 pcs. of 12mm / Max length 36cm / Max width 16cm
Weight in Kgs	: 48 kgs.

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.