

Gravy Machine 1 Hp

Rs. 10400 Rs. [] 9,800 (GST Extra)

Introducing the Cookkart Gravy Machine 1 HP - the ultimate kitchen powerhouse designed to take your culinary creations to the next level! This robust and reliable machine is a must-have for restaurants, catering businesses, and food establishments looking to elevate their gravy making process.

With its powerful 1 HP motor, this gravy machine effortlessly grinds and mixes ingredients to perfection, giving you smooth and consistent results every time. Say goodbye to lumps and inconsistencies, and hello to velvety smooth gravies that will tantalize your taste buds.



Built for efficiency and durability, the Cookkart Gravy Machine 1 HP is crafted with high-quality materials to ensure long-lasting performance in your kitchen. Its compact design makes it easy to fit into any workspace, while its user-friendly controls guarantee hassle-free operation.

Don't settle for mediocre gravies - elevate your dishes with the Cookkart Gravy Machine 1 HP. Order yours today and experience the difference in taste and quality that this powerful machine brings to your kitchen.

Technical Specifications

Average Capacity Per Hour : 10-15 KGChamber Size : 5×3 Weight in Kgs : 20 KgsDimension in Inches (L X W X H) : $19 \times 21 \times 14$

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.