

Gravy Machine 5 Hp Three Phase

Rs. 28700 Rs. [] 27,200 (GST Extra)

Upgrade your kitchen with the Cookkart Gravy Machine 5 Hp Three Phase – the ultimate powerhouse for all your gravy preparation needs. This heavy-duty machine boasts 5 Hp and operates on three phases, ensuring maximum efficiency and reliability. With its robust construction and high-performance capabilities, this gravy machine is designed to handle even the toughest of tasks with ease. Elevate your culinary experience and streamline your cooking process with the Cookkart Gravy Machine 5 Hp Three Phase. Invest in quality, invest in Cookkart.



Technical Specifications

Average Capacity Per Hour : 200-300 KG

Chamber Size : 12 x 4
Weight in Kgs : 65 Kgs

Dimension in Inches (L X W X H): 22 x 33 x 17

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.