

Gravy Machine 7 Hp Three Phase

Rs. 64000 ~~Rs. ₹ 60,800~~
(GST Extra)

Introducing the Cookkart Gravy Machine 7 HP Three Phase - a powerhouse of efficiency and performance for your commercial kitchen needs. This robust machine is designed to effortlessly churn out velvety smooth gravies, sauces, and soups with utmost precision.

Equipped with a mighty 7 HP motor and operating on three-phase power, this gravy machine is a game-changer in the culinary world. Its reliable and durable build ensures long-lasting performance, making it a must-have for any professional kitchen.

Say goodbye to lumps and uneven texture - the Cookkart Gravy Machine delivers consistently perfect results every time. Its high-speed operation ensures quick and efficient production, saving you valuable time and effort in the kitchen.

Upgrade your kitchen arsenal with the Cookkart Gravy Machine 7 HP Three Phase and experience the power of high-performance cooking equipment like never before. Elevate your culinary creations and streamline your workflow with this exceptional machine. Order yours today and take your kitchen operations to the next level!



Technical Specifications

Average Capacity Per Hour	: 600-700 KG
Chamber Size	: 14 x 7
Weight in Kgs	: 140 Kgs
Dimension in Inches (L X W X H)	: 35 x 45 x 25

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.