

Chapati Making Machine Non Stick Plate Table Top

Rs. 64800 Rs. [] 61,500

(GST Extra)

Introducing the Cookkart Non Stick Plate Table Top Chapati Making Machine - the ultimate solution for effortless chapati making in your commercial kitchen! This high-performance machine is designed to streamline your kitchen operations and deliver perfectly cooked chapatis with ease.

Engineered with precision, this chapati making machine features a non-stick plate that ensures consistent results and easy cleaning. Say goodbye to unevenly cooked chapatis and hello to perfectly round, soft, and delicious chapatis every time!



The compact table top design of this machine makes it ideal for small to medium-sized kitchens, maximizing your workspace while delivering professional-grade results. Whether you own a restaurant, catering service, or any food establishment, this chapati maker is a must-have tool for boosting efficiency and productivity.

Invest in the Cookkart Non Stick Plate Table Top Chapati Making Machine today and elevate your chapati making game to new heights. Order now and experience the power of precision, efficiency, and perfection in every chapati!

Technical Specifications

Electrical Connection Load : 5 KV

Heating Element Watt : Ceramic 2300 + 2000 WATT

Power Supply : 230 Single Phase / 440 Three Phase / 110 Volts

Size of Pressing Machine : $26" \times 18" \times 24"$ Size of Roti : 9 INCH MAX Thickness of Roti : 1 MM TO 4 MM Total Power Use / Hour : 2 TO 2.5 Unit

Weight of Pressing Machine: 95 KG

Capacity : 900 TO 1000 Per Hour

Material : Stainless Steel

Motor Power : 1 Hp

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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