

Automatic Conveyor Type Chapati Making Machine With Ceramic Plates

Rs. 308400 Rs. [] 292,900 (GST Extra)

Introducing the cutting-edge Automatic Conveyor Type Chapati Making Machine with Ceramic Plates from Cookkart, your ultimate companion in the kitchen! Boost efficiency and streamline your chapati-making process with this innovative and durable machine.

Crafted with precision, this high-performance chapati machine features ceramic plates that ensure consistent heating for perfect, fluffy chapatis every time. The automatic conveyor type design makes it effortless to produce chapatis in large quantities, saving you time and effort in the kitchen.

Say goodbye to manual labor and hello to seamless chapati production with Cookkart's state-of-the-art machine. Whether you're a professional chef or a home cook looking to elevate your culinary skills, this chapati making machine is a gamechanger.

Invest in the future of your kitchen with Cookkart's Automatic Conveyor Type Chapati Making Machine with Ceramic Plates, and experience the difference in quality, efficiency, and convenience. Order yours today and revolutionize the way you make chapatis!

Technical Specifications

Conveyor Belt : 304 S.S. Electrical Connection Load : 5.5 KV

Gas Consumption : Gas (2.25 TO 2.5 KG) Per Hour

Heating Element Watt : Spiral 1500+1800 WATT

Machine Set Size (LxBxH) : 89" x 33" x 55"

Power Consumption : 4 TO 5 Unit Per Hour

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

Thickness of Roti : 1 To 4 MM Weight of Set Machine : 480 KG

Capacity : 900 TO 1000 Per Hour

Body Material : S.S

Motor Power : 1 Hp + 1 Hp

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in



Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing quests 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.