

Automatic Conveyor Type Chapati Making Machine With Non stick Plates

~~Rs. 270800~~ **Rs. ₹ 257,200**
(GST Extra)

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	: Ceramic 2300+2000 WATT
Machine Set Size (LxBxH)	: (LxBxH) 73" x 26" x 56"
Power Consumption	: 4 TO 5 Unit Per Hour
Power Supply	: 230 Single Phase / 440 Three Phase / 110 Volts
Size of Roti	: 9 INCH MAX
Thickness of Roti	: 1 MM TO 4 MM
Weight of Set Machine	: 450 KG
Capacity	: 900 TO 1000 Per Hour.
Body Material	: S.S.
Motor Power	: 1 Hp +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.