

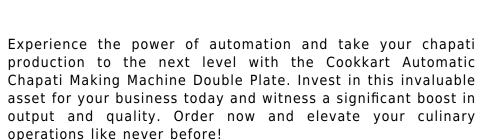
Automatic Chapati Making Machine Double Plate

Rs. 188000-Rs. 🛘 178,600

(GST Extra)

Introducing Cookkart's revolutionary Automatic Chapati Making Machine Double Plate! This cutting-edge kitchen appliance is a game-changer for any busy food establishment, enabling you to effortlessly produce large quantities of perfectly round, fluffy chapatis with just a push of a button. Say goodbye to time-consuming manual labor and hello to increased efficiency and productivity in your kitchen!

The Automatic Chapati Making Machine Double Plate from Cookkart is built to deliver consistent results, ensuring uniform thickness and even cooking every time. With its user-friendly interface and robust construction, this machine is designed to withstand the demands of a commercial kitchen environment.





Technical Specifications

Electrical Connection Load: 5.5 KV

Gas Consumption : Gas (1.5 TO 2 KG) Per Hour Heating Element Watt : Ceramic 2300+2000 WATT Machine Set Size (LxBxH) : (LxBxH) 68" x 38" x 33" Power Consumption : 3 TO 3.5 Unit Per Hour

Power Supply : 230 Single Phase / 440 Three Phase

Roasting Plate : S.S

Size of Roti : 8 INCH MAX
Thickness of Roti : 1 MM TO 4 MM

Weight of Set Machine : 243 KG

Capacity: 700 TO 800 Per Hour

Body Material : S.S.

Motor Power : 1 Hp + 120 V.

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



- 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.

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