

Vegetabe Cutting Machine 2 Hp

Rs. 52700 Rs. [] 50,000 (GST Extra)

Upgrade your kitchen game with our high-performance Cookkart Vegetable Cutting Machine 2 HP. This powerhouse appliance is designed to effortlessly slice, dice, and chop a wide variety of vegetables with precision and speed. Say goodbye to tedious manual cutting and hello to efficiency and productivity in your kitchen. With a robust 2 HP motor, this machine is built to handle heavy-duty use in commercial kitchens. Invest in this cutting-edge appliance from Cookkart and elevate your food prep experience to a whole new level. Order now and revolutionize the way you cook!



Technical Specifications

Dimension in Inches (L X H X W) : $45 \times 28 \times 19$ No of Blades : 7 BLADE Weight in Kgs : 90 Kgs Capacity : 500-600 KG

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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