

## **Potato Peeler Machine 20 Kgs**

Rs. 31600 Rs. [] 30,000

(GST Extra)

Looking for a high-performance potato peeler machine to expedite your food preparation process? Look no further than the Cookkart Potato Peeler Machine 20 Kgs. This robust and efficient machine is designed to handle up to 20 kgs of potatoes with ease, making it perfect for commercial kitchens, restaurants, and food businesses.

With its heavy-duty construction and powerful performance, this potato peeler machine delivers exceptional results in a quick and efficient manner. Say goodbye to tedious and time-consuming hand peeling, and say hello to streamlined operations and increased productivity.



The Cookkart Potato Peeler Machine 20 Kgs is equipped with advanced features such as a corrosion-resistant body, easy-to-use controls, and a reliable motor for consistent peeling results. Invest in this impressive machine today and take your food preparation to the next level!

Upgrade your kitchen with the Cookkart Potato Peeler Machine 20 Kgs and experience the power of efficient and hassle-free potato peeling. Order yours now and revolutionize the way you prepare food!

## **Technical Specifications**

Dimension in Inches (L X H X W): 33 X 34 X 19

Weight in Kgs : 59 Kgs
Capacity : 20 KG
Motor Power : 2 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.