

Chicken Killing Cone 8 Birds

Rs. 34000 Rs. [] 31,600 (GST Extra)

Looking to streamline your poultry processing operation? Introducing the Chicken Killing Cone 8 Birds from Cookkart, the ultimate solution for efficient and humane poultry processing. This high-quality stainless steel killing cone is designed to handle up to 8 birds at a time, ensuring quick and stress-free processing. Say goodbye to messy and inefficient techniques with our Chicken Killing Cone, you can achieve a professional and hygienic processing environment. Equip your kitchen with this powerful tool and take your processing to the next level. Order now and experience the convenience and precision of Cookkart's Chicken Killing Cone 8 Birds.



Technical Specifications

Capacity: 8 Birds

Material: Stainless Steel 304 Grade

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.