

Vegetable Slicer and Cutting Machine 4.5 Ltrs Robot Coupe

Rs. 295800 (GST Extra)

Technical Specifications

Blade(s)	: Stainless steel smooth blade - Included
Cutter	: 4.5 L stainless steel bowl with handle
Dimensions in MM (WxDxH)	: 320 x 305 x 590
Discs	: Not included
Ejection	: Continuous
Feed tube(s)	: Half moon hopper 1.6 L, Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included, Stainless Steel
Gross weight (kg)	: 23
Induction Motor	: Yes
Motor Base	: Metal
Net Weight (Kg)	: 22
Pulse	: Yes
Speed(s)	: 300 to 3500 rpm for cutter ,300 to 1000 rpm for vegetable slicer
Voltage	: Single phase
Wattage	: 1000 W



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.