

Vegetable Slicer and Cutting Machine 3.7 Ltrs Robot Coupe

Rs. 214300 (GST Extra)

Upgrade your kitchen efficiency with the Vegetable Slicer and Cutting Machine 3.7 Ltrs Robot Coupe from Cookkart! This powerful appliance is designed to revolutionize your food preparation process with speed and precision. Slice, dice, and chop vegetables effortlessly to create professional-quality dishes in a fraction of the time. With its 3.7-liter capacity, this cutting machine is perfect for commercial kitchens and culinary professionals looking to increase productivity. Invest in the Vegetable Slicer and Cutting Machine 3.7 Ltrs Robot Coupe from Cookkart and take your culinary creations to the next level!



Technical Specifications

Blade(s) : Stainless steel smooth blade - Included Cutter : 3.7 L stainless steel bowl with handle

Dimensions in MM (WxDxH): 305 x 355 x 570 mm

Discs : Not included Ejection : Continuous

Gross weight (kg) : 17
Induction Motor : Yes

Motor Base : Composite, Half moon hopper 1.6

L,Cylindrical hopper Ø 58 mm

Net Weight (Kg) : 14
Pulse : Yes

Speed(s) : 1500 rpm Voltage : Single phase

Wattage : 650 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.

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