

Bone Saw Machine Sirman SO 1840 F3

Rs. 172900 (GST Extra)

Upgrade your kitchen game with the Bone Saw Machine Sirman SO 1650 F3 from Cookkart. This powerhouse machine is designed to slice through bones with precision and ease, making food preparation a breeze. With its durable construction and efficient performance, this bone saw machine is sure to streamline your workflow and boost productivity in the kitchen. Say goodbye to tedious cutting tasks and hello to smooth, clean cuts every time. Invest in the Bone Saw Machine Sirman SO 1650 F3 today and unleash the cutting-edge technology your kitchen deserves.



Technical Specifications

Blade Length : mm 1840

Dimensions in MM (WxDxH): mm 720x570x1200

Gross weight : kg 51

Model Name/Number : SO 1840 F3

Motor : 1ph - Hp 1,5 / rpm 1400,3ph - Hp 2 / rpm

1400

Net Weight (Kg) : kg 39
Pulley : mm 210
Working surface : mm 445x485

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