

Bowl Chopper Sirman Katana 6

Rs. 355800 (GST Extra)

Upgrade your food preparation game with the Bowl Chopper Sirman Katana 6 from Cookkart. This top-of-the-line kitchen appliance is designed to effortlessly chop, mix, and blend ingredients with precision and speed. With its sleek design and powerful performance, the Sirman Katana 6 is a must-have tool for any professional kitchen. Experience unparalleled efficiency and quality results with this cutting-edge bowl chopper that will take your culinary creations to the next level. Elevate your cooking experience today with the Bowl Chopper Sirman Katana 6 from Cookkart.



Technical Specifications

Blade(s)	: n.3
Dimensions in MM (WxDxH)	: mm 670x1200x800
Gross weight	: kg 79,5
Model Name/Number	: Katana 6
Net Weight (Kg)	: kg 60
Power	: watt 370 - Hp 0,5
Power source	: 1ph/3ph
Revolutions	: r.p.m. 1.440
Tank Capacity	: lt 6

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 Reception:** 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.