

Bowl Chopper Sirman Katana 12

Rs. 391500 (GST Extra)

Enhance your culinary creations with the Bowl Chopper Sirman Katana 12 from Cookkart! This high-performance kitchen essential is designed to effortlessly chop, mix, and blend your ingredients to perfection. With its precise cutting capabilities and durable construction, the Sirman Katana 12 is a powerhouse in any professional kitchen. Elevate your food preparation process and achieve impeccable results with this top-of-the-line bowl chopper. Upgrade your culinary arsenal with the Sirman Katana 12 and experience the power of precision in every dish you create.



Technical Specifications

Blade(s) : n.3

Dimensions in MM (WxDxH): mm 670x1200x800

Gross weight : kg 89,5

Model Name/Number : Katana12

Net Weight (Kg) : kg 75

Power : 1ph watt 750 - Hp 1 | 3ph watt 1500 - Hp 2

Power source : 1ph/3ph Revolutions : r.p.m. 1.440

Tank Capacity : It 12

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