

Bowl Chopper Sirman Katana 20vv

Rs. 501500 (GST Extra)

Introducing the Bowl Chopper Sirman Katana 20VV - Your Ultimate Kitchen Companion!

Upgrade your kitchen arsenal with the powerful and efficient Bowl Chopper Sirman Katana 20VV from Cookkart. Designed to revolutionize your food preparation experience, this commercial-grade chopper is a must-have for any professional kitchen.



Unleash the cutting-edge technology of the Sirman Katana 20VV, boasting a robust motor and precision blades that effortlessly chop, mix, and emulsify a wide range of ingredients with ease. With its versatile functionalities, this chopper is perfect for streamlining your workflow and achieving consistent results every time.

Whether you're a seasoned chef or a culinary enthusiast, the Bowl Chopper Sirman Katana 20VV is tailor-made to meet your high standards. Embrace efficiency, precision, and power in your kitchen with this top-of-the-line equipment.

Don't miss out on the opportunity to take your culinary creations to the next level. Invest in the Bowl Chopper Sirman Katana 20VV today and experience the difference it can make in your kitchen. Elevate your cooking game with Cookkart's finest offering!

Technical Specifications

Blade(s) : n.3

Dimensions in MM (WxDxH): mm 1000x1200x800

Model Name/Number : Katana 20 VV

Net Weight (Kg) : kg 92

Power : watt 2.387 - Hp 3,25

Power source : 1ph

Revolutions : r.p.m. 600/2.600

Tank Capacity : It 20

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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