

Drink Mixer Sirman SIRIO 2 CROMATA

Rs. 42900 (GST Extra)

Upgrade your beverage game with the Drink Mixer Sirman SIRIO 2 CROMATA from Cookkart. This top-of-the-line mixer is designed to elevate your drink preparation experience to the next level. With its sleek chrome finish and powerful mixing capabilities, the Sirman SIRIO 2 CROMATA is a must-have tool for any bar or restaurant looking to impress their customers. Say goodbye to clumpy drinks and hello to perfectly mixed cocktails and beverages every time. Invest in the Sirman SIRIO 2 CROMATA and watch your drink service reach new heights of excellence.



Technical Specifications

Dimensions in MM (WxDxH) :	mm 370x260x530
Gross weight :	Kg 6.5
Jug capacity :	lt 0,55x2
Model Name/Number :	Sirio 2
Motor :	rpm 14.000
Net Weight (Kg) :	Kg 5
Power :	Hp 0,14+0,14
Power source :	1ph
Wattage :	Watt 100+100

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.