

Induction Plate Sirman IH-35

Rs. 31500 (GST Extra)

Introducing the Sirman IH-35 Induction Plate from Cookkart - the ultimate game-changer in your kitchen! This powerful and efficient induction plate is designed to elevate your cooking experience to the next level. With its sleek and modern design, the Sirman IH-35 is not only a showstopper but also a powerhouse in the kitchen.

Say goodbye to slow cooking times and uneven heat distribution - the Sirman IH-35 delivers ultra-fast heating and precise temperature control for flawless results every time. Whether you're searing, sautéing, or simmering, this induction plate will exceed your expectations with its exceptional performance.

Designed with convenience in mind, the Sirman IH-35 features easy-to-use controls and a compact design that fits seamlessly into any kitchen setup. Its durable construction ensures long-lasting durability, making it the perfect addition to any professional kitchen.

Transform your cooking game with the Sirman IH-35 Induction Plate from Cookkart. Elevate your culinary skills and create culinary masterpieces with ease. Upgrade your kitchen arsenal today and experience the power of the Sirman IH-35!

: watt 3500



Dimensions in MM (WxDxH): mm 330x425x105

Gross weight : kg 5,5 Model Name/Number : IH 35 Net Weight (Kg) : kg 5

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Power source : 1ph

Ship Weight (kg) : mm 385x475x145 Useful surface : mm 280x280

Application

Power

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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