

Pasta Cooker Sirman PASTI 8

Rs. 60000 (GST Extra)

Introducing the Sirman PASTI 8 Pasta Cooker, a powerful kitchen equipment designed to elevate your cooking experience to new heights. Crafted by Cookkart, this commercial-grade pasta cooker is engineered to deliver exceptional performance and efficiency in your professional kitchen.

Created with precision and innovation, the Sirman PASTI 8 Pasta Cooker boasts a robust design that can withstand the demands of a busy kitchen environment. Its advanced features ensure quick and precise cooking of pasta, allowing you to serve delicious and perfectly cooked dishes to your customers in record time.

Equipped with cutting-edge technology and superior craftsmanship, this pasta cooker is a game-changer for restaurants, catering services, and food establishments looking to streamline their cooking operations. With the Sirman PASTI 8 Pasta Cooker, you can effortlessly prepare large quantities of pasta with ease, making it an indispensable asset for any culinary endeavor.

Upgrade your kitchen arsenal with the Sirman PASTI 8 Pasta Cooker from Cookkart and experience the convenience, speed, and quality that only a premium kitchen appliance can provide. Elevate your cooking game and impress your customers with mouthwatering pasta dishes that will keep them coming back for more. Unlock the potential of your kitchen with the Sirman PASTI 8 Pasta Cooker - the ultimate tool for culinary excellence.



Technical Specifications

Dimensions in MM (WxDxH) : mm 270x420x360

Gross weight : kg 10

Model Name/Number : Pastì 8

Net Weight (Kg) : kg 8,5

Power : watt 3.300

Power source : 1ph

Ship Weight (kg) : mm 670x450x480

Size of basket : mm 100x120 h.130 (x4)

Tank Capacity : lt 6

- 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.