

Chicken Cutting Machine Cabinet Plant

Rs. 229000 (GST Extra)

Introducing the ultimate solution for commercial kitchens - the Cookkart Chicken Cutting Machine Cabinet Plant. Engineered for maximum efficiency and convenience, this cutting-edge equipment is designed to streamline your food preparation process.

With its robust construction and precision cutting capability, the Chicken Cutting Machine Cabinet Plant from Cookkart is a game-changer for any restaurant or food service establishment. This innovative machine is equipped with state-of-the-art technology to ensure fast and precise cutting of chicken, saving you valuable time and effort in the kitchen.



Experience the power of efficiency and productivity with the Cookkart Chicken Cutting Machine Cabinet Plant. Elevate your culinary creations to new heights and make a statement in the industry with this high-performance equipment. Invest in your kitchen's success and take your business to the next level with Cookkart's cutting-edge solution.

Technical Specifications

Capacity: 500 Birds Per day Material: All SS304 Heavy duty

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.