

Meat Grinder 150kg Sirman

Rs. 80000 Rs. [] 78,600 (GST Extra)

Looking to revolutionize your meat processing operation? Look no further than the Meat Grinder 150kg Sirman from Cookkart. This heavy-duty machine is a game-changer, designed to take your meat grinding to the next level with speed and efficiency. With its impressive 150kg capacity, you can process large quantities of meat in no time, making it perfect for commercial kitchens, butcher shops, or catering businesses.

The Meat Grinder 150kg Sirman features a robust construction and high-quality components, ensuring durability and long-lasting performance. Whether you're grinding beef, pork, chicken, or even fish, this grinder can handle it all with ease. Experience the power and precision of Sirman technology, trusted by professionals worldwide.



Upgrade your meat processing operation with the Meat Grinder 150kg Sirman and see the difference for yourself. Boost productivity, ensure consistency, and elevate your culinary creations with this top-of-the-line machine from Cookkart. Order yours today and take your business to new heights!

Technical Specifications

Dimension in MM (L X W X H): 430X215X445

Power Supply : 230V - 400V / 50 Hz

Standard Plate Dia : 4.5 MM
Weight in Kgs : 18
Capacity (Per Hour) : 150 Kgs

Motor Power : 1 Hp / 735 Watts

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.