

Meat Grinder 198kg Sirman

Rs. 98600 ~~Rs. ₹ 94,300~~
(GST Extra)

Looking to elevate your meat processing efficiency to the next level? Introducing the Meat Grinder 198kg Sirman by Cookkart. This heavy-duty commercial meat grinder is a powerhouse of performance, capable of grinding large quantities of meat with ease and precision. With a robust construction and superior engineering, this meat grinder can handle up to 198kg of meat per hour, making it the ultimate tool for any busy kitchen or butcher shop.

Equipped with cutting-edge technology and a reliable motor, this Sirman meat grinder ensures consistent results every time. Whether you are grinding beef, pork, poultry, or any other type of meat, this machine delivers perfect results with every use. Say goodbye to manual grinding and hello to efficiency and productivity with the Meat Grinder 198kg Sirman.

Invest in the Meat Grinder 198kg Sirman by Cookkart today and experience the power of professional meat processing equipment. Boost your culinary operations, save time, and deliver top-quality products to your customers. Upgrade your kitchen with this exceptional meat grinder and take your business to new heights. Order now and revolutionize your meat processing workflow!



Technical Specifications

Dimension in MM (L X W X H)	: 440X215X445
Power Supply	: 230V - 400V / 50 Hz
Standard Plate Dia	: 4.5 MM
Weight in Kgs	: 21
Capacity (Per Hour)	: 198 Kgs
Motor Power	: 1.2 Hp / 800 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 Reception: 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.