

Meat Grinder 70kg Sirman

Rs. 46000 ~~Rs.~~ ₹ 44,300
(GST Extra)

Looking to level up your meat processing game? Look no further than the Meat Grinder 70kg Sirman from Cookkart! This commercial-grade meat grinder is a powerhouse in the kitchen, capable of handling up to 70kg of meat with ease. Say goodbye to manual grinding and hello to efficiency and precision.

With its durable construction and high-performance motor, this meat grinder is designed to handle heavy-duty tasks. Whether you run a restaurant, butcher shop, or catering business, the Meat Grinder 70kg Sirman is a game-changer that will help you save time and effort.

Experience the power of professional meat processing equipment with Cookkart's Meat Grinder 70kg Sirman. Invest in quality, performance, and efficiency for your business today!



Technical Specifications

Dimension in MM (L X W X H) :	335x300x360
Power Supply :	230V / 50 Hz
Standard Plate Dia :	6 MM
Weight in Kgs :	10
Capacity (Per Hour) :	70 Kgs
Motor Power :	0.34 Hp / 250 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.