

Meat Slicer 195mm Sirman

Rs. 52800 Rs. [] 50,000

(GST Extra)

Introducing the Cookkart Meat Slicer 195mm Sirman, a cuttingedge tool designed to revolutionize your kitchen experience. Crafted with precision and durability in mind, this meat slicer is a powerhouse in the world of food preparation.

Slice through meats with ease and precision, achieving perfect cuts every time. The 195mm blade is sharp and efficient, ensuring quick and seamless slicing for any culinary masterpiece. Whether you're creating deli-style platters or preparing gourmet dishes, the Cookkart Meat Slicer 195mm Sirman is the ultimate companion for chefs and food enthusiasts alike.



Enhance your kitchen efficiency and elevate your culinary creations with this state-of-the-art meat slicer. Invest in quality, invest in Cookkart. Elevate your culinary experience today!

Technical Specifications

Blade Dia : 195mm / 8 Inch

Cut Thickness : 13mm

Dimension in MM (L X W X H) : 385x355x300

Hopper Size in MM : 185x165 Run of Carriage : 162mm Weight in Kgs : 10.5

Motor Power : 0.15 Hp / 110 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.

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