

## Meat Slicer 220mm Sirman

Rs. 60000 Rs. [] 57,900

(GST Extra)

Make food preparation a breeze with the powerful Meat Slicer 220mm Sirman from Cookkart! This professional-grade meat slicer is designed to streamline your kitchen operations and elevate your culinary creations. With its 220mm blade, this slicer effortlessly cuts through meat, cheese, and other ingredients with precision and efficiency. Whether you're a professional chef or a home cooking enthusiast, this Meat Slicer is a must-have tool for achieving perfect slices every time. Upgrade your kitchen arsenal with the Cookkart Meat Slicer 220mm Sirman and experience the convenience and quality that top chefs swear by.



## **Technical Specifications**

Blade Dia : 220mm / 9 Inch

Cut Thickness : 13mm

Dimension in MM (L X W X H): 550x410x330

Hopper Size in MM : 200x220 Run of Carriage : 245mm

Weight in Kgs : 13

Motor Power : 0.20 Hp / 145 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